



CHAMPAGNE
LIÉBART - RÉGNIER
à Baslieux-sous-Châtillon

PAST VINTAGES

Demi Sec NV

CSPC# 805259 6x750ml 12.0% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: 32.0 g/l
Grape Variety	60% Meunier, 20% Pinot Noir, 20% Chardonnay		
Winemakers	Laurent Liébart		
Vineyards	Today, the estate covers an area of 10 hectares planted with the traditional grape varieties for this clay-limestone soil, i.e. 60 % Meunier, 20% Pinot Noir, 20% Chardonnay, divided between the parents' native villages, Vauciennes and Baslieux sous Chatillon.		
Harvest	Harvesting is only done by hand in the Champagne Region. Chablis and Cordon de Royat are the chosen pruning methods depending on the grape variety and the plot's exposure. Laurent is meticulous and passionate, has a strong sense of his roots and is very attached to the land.		
Vinification/ Maturation	The grapes are pressed in a DIEMME 6 000Kg press approved by the INAO, the institute responsible for the 'controlled designation of origin' label. Vinification occurs in vats made mostly of stainless steel to regulate temperatures. Aged for 3 years in the cellar.		
Tasting Notes	Opaline yellow with gentle golden hues. On the nose, an attack of exotic fruit, predominantly pineapple and mango, with more conventional vine peach and apricot. The palate has a gentle opening carried by the sweetness and a subtle tartness. Montmorency cherries and bergamot define the palate. A nice acidity underpins the wine and balances out the tartness.		
Degorgement	November 7 th , 2017		
Serve with	This is a classic dessert champagne however, for a more unusual pairing, it will work well with the sweet, sour and salty flavours of Asian dishes such as a lemon and chicken stir-fry.		
Scores/Awards	89 points - Roger Voss, Wine Enthusiast - September 2019 Silver Medal – International Wine & Spirits Competition 2016		
Reviews	<i>"Blending the three classic Champagne grapes, this is the nonvintage cuvée from this producer. It is soft, ripe and fruity, with generous creamed apple flavors and well-balanced acidity. This wine is ready to drink."</i> - RV, Wine Enthusiast		



"It's so rare that we get our hands on a Demi-Sec styled Champagne that we love. Demi-Sec Champagnes have a distinct sweetness to them but in this case, it's just a dusting of powdered sugar alongside yellow plums and flowers. The acidity is on point, balanced yet giving a luscious tangy finish. Demi-Sec Champagne is ideal with anything from foie gras to a cheese plate. This is from a superb family estate in the Marne Valley, Liébart-Régner."
- Astor Wines.com
