



CHAMPAGNE  
**LIÉBART - RÉGNIER**

à Baslieux-sous-Châtillon

## PAST VINTAGES

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### Excélie 2015

CSPC# 765794

6x750ml

12.0% alc./vol.

**Grape Variety**

*75% Pinot Noir, 25% Chardonnay*

**Winemakers** Laurent Liebart

**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 4 years in the cellar.

**Tasting Notes** The colour is a lustrous yellow with bronze and gold ochre hues. A lively, delicate fizz with regular bubble strings settling into a delicate cordon around the rim of the glass. Aromas of ripe wheat and slightly peaty notes give character, which is further reinforced by the Pinot Noir. The confit fruit, musk and cinnamon deliver its trademark maturity and olfactory complexity. A smooth and fleshy mouthfeel with a dense, silky texture. Dried fruits, grains, wet tobacco, and ginger notes make for a rich and varied aromatic spectrum. The Chardonnay-led finish has zippy notes of orange zest and cinchona bark.

**Dosage** 6.0 g/L

**Degorgement** March 17<sup>th</sup>, 2020

**Serve with** Served at 8-9°C. Excélie can be enjoyed with a rabbit and Espelette pepper terrine or an almond and blackcurrant financier.

**Scores/Awards** **91 points - Roger Voss, Wine Enthusiast - August 2021**

*"This balanced blend of Pinot Meunier and Chardonnay emphasizes white fruits. Just moving towards maturity, the crisp wine is aromatic, with great final acidity."*

*- RV, Wine Enthusiast*





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### Excélie 2012

CSPC# 765794

6x750ml

12.0% alc./vol.

<b>Chemical Analysis</b>	Acidity: g/l	pH:	Residual Sugar: 6.0 g/l
<b>Grape Variety</b>	70% Pinot Noir, 30% Chardonnay		
<b>Winemakers</b>	Laurent Liebart		
<b>Vineyards</b>	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.		
<b>Harvest</b>	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.		
<b>Vinification/ Maturation</b>	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 5 years in the cellar.		
<b>Tasting Notes</b>	Pale satiny yellow with ochre, bronze and golden hues. A delicate, lively fizz with regular strings of bubbles settling into a fine cordon. Ripe wheat and delicate peaty notes define a marked Pinot Noir character while the candied fruit, musk and cinnamon celebrate the well-developed maturity and aromatic complexity of this cuvée. The palate is velvety soft and full-bodied with a deep, silky texture. Dried fruit, cereals, damp tobacco and ginger make for a rich and varied palate before the Chardonnay takes over in a lively orange zest and cinchona finish.		
<b>Degorgement</b>	November 7 <sup>th</sup> , 2017		
<b>Serve with</b>	Excélie can be drunk without problem, whatever the hour, day or night, to celebrate a special moment. A Champagne for grand occasions, but also perfect for intimate gatherings and tête-à-têtes, served with a scallop and champagne soufflé. <b>92 points - Roger Voss, Wine Enthusiast - August 2018</b>		
<b>Reviews</b>	<i>"This elegant blend of Pinot Noir and Chardonnay is the top Champagne from this Marne Valley producer. It has a good balance between its acidity and zesty texture. The mineral character along with citrus fruit give this still-young wine aging potential."</i> - RV, Wine Enthusiast		





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### Excelia 2011

CSPC# 765794

6x750ml

12.0% alc./vol.

<b>Chemical Analysis</b>	Acidity: g/l	pH:	Residual Sugar: 10.0 g/l
<b>Grape Variety</b>	70% Pinot Noir, 30% Chardonnay		
<b>Winemakers</b>	Laurent Liebart		
<b>Vineyards</b>	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.		
<b>Harvest</b>	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.		
<b>Vinification/ Maturation</b>	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 5 years in the cellar.		
<b>Tasting Notes</b>	The cuvée EXCELIA is only produced from exceptional vintages. Only Pinot Noir and Chardonnay from this exceptional year make up this "top of the range" first pressing. With a rare elegance and a marvellous finesse, it is incredibly long lasting in the mouth. Excélie can be drunk without problem, whatever the hour, day or night, to celebrate a special moment.		
<b>Degorgement</b>	February 25 <sup>th</sup> , 2017		
<b>Serve with</b>	An exceptional champagne for any occasion. We recommend serving champagnes at 6°C (43°F). This can be achieved by storing the champagne in the fridge and serving it directly from the fridge. Can also be served with lobster, crab and other shellfish.		
<b>Scores/Awards</b>	<b>92 points - Roger Voss, Wine Enthusiast - June 1, 2017</b>		
<b>Reviews</b>	<i>"This is the family's top wine—a blend of selected Pinot Noir and Chardonnay lots from their 25 acres. Made to be aged, it still shows its extra-crisp fruit and acidity, needing time to soften and bring out its full, rich potential. Drink from 2019."</i> - RV, Wine Enthusiast		





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## PAST VINTAGES

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### Excelia 2008

CSPC# 765794

6x750ml

12.0% alc./vol.

<b>Chemical Analysis</b>	Acidity: g/l	pH:	Residual Sugar: 10.0 g/l
<b>Grape Variety</b>	70% Pinot Noir, 30% Chardonnay		
<b>Winemakers</b>	Laurent Liebart		
<b>Vineyards</b>	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.		
<b>Harvest</b>	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.		
<b>Vinification/ Maturation</b>	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 5 years in the cellar.		
<b>Tasting Notes</b>	The cuvée EXCELIA is only produced from exceptional vintages. Its blend of mainly Pinot Noir gives it a rare elegance due to the delicacy of its aromas and its remarkable finish. Golden yellow in colour, with an elegant and generous nose. The palate is elegant, with an exceptional finish.		
<b>Degorgement</b>	November 5 <sup>th</sup> , 2013		
<b>Serve with</b>	An exceptional champagne for any occasion. We recommend serving champagnes at 6°C (43°F). This can be achieved by storing the champagne in the fridge and serving it directly from the fridge.		
<b>Scores/Awards</b>	<b>Silver Medal - International Wine &amp; Spirit Competition 2014</b> <b>Commended - Decanter World Wine Awards 2014</b>		
<b>Reviews</b>	<i>"Pale gold colour with tiny persistent bubbles, the delicate aromas are attractive red berries and fresh yeast overlay. Nicely integrated and well-defined, the palate has a smooth mousse texture, fresh acidity and lingering finish. A very well-balanced wine."</i> - IWSC Judge's notes		

