

LIÉBART-RÉGNIER

(À BASLIEUX-SOUS-CHÂTILLON, FRANCE)

www.champagne-liebart-regnier.com

CHAMPAGNE



LIÉBART - RÉGNIER
à Baslieux-sous-Châtillon

In 1960, the young winegrower Lucien LIÉBART settled with his wife Georgette RÉGNIER in BASLIEUX SOUS CHATILLON, a typical little village in the Marne Valley, and together they founded the LIÉBART-REGNIER Champagne House. When his father died in 1987, Laurent naturally took over the family vines, and was later assisted by his wife Valérie.

As an independent winegrower, Laurent works hard to ensure that his champagnes reproduce the expressiveness of their land. Laurent respects the environment and has turned to integrated vine growing. He is curious to learn and use alternative techniques such as incorporating lunar cycles during planting, tilling, cover planting, sexual confusion and so on, putting these methods into practice to cultivate his vines.

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.

Champagne LIÉBART-Regnier is a wine Récoltant Handling (RM-25625-01 logo at the bottom of the back label). This RM symbol assures you that the product is entirely from the Champagne vineyard on our estate.

Le Sols Brun (formerly Brut) NV

CSPC# 765792

6x750ml

12.0% alc./vol.

Grape Variety	60% Pinot Meunier, 20% Pinot Noir, 20% Chardonnay
Winemakers	Laurent Liebart
Sustainability	Certified HVE High Environmental values since 2015. Certified VDC Sustainable Viticulture in Champagne since 2018. Vineyard in organic conversion since 2020.
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. Vineyards have been in Organic conversion since 2020.
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	Lustrous yellow with light gold hues. Generous, regular fizz settling into a rather plentiful ring of surface bubbles. a subtle nose led by apricot and yellow peach. Delicate aromas of menthol and biscuit make for a rich, truly moreish Champagne. lively with citrus tension, primarily from the pomelo notes. Full-bodied with a tartness to get your juices flowing. It is characterful and multi-dimensional with a youthful exuberance. A great easy-to-drink all-rounder.
Dosage	6.0 g/l
Degorgement	20 th January 2022
Serve with	Excellent as an aperitif or served at a posh cocktail party, it will also hold its own at the table. It enhances the flavour of the food and is perfect paired with a beef carpaccio marinated in first press olive oil with a sprig of thyme. A delightful champagne for sharing on 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.



Scores/Awards **90 points** - Roger Voss, Wine Enthusiast - October 2021
Silver Medal - Concours General Agricole - 2022
15 points - Gault & Millau (score only) 2022
2 stars - Le Guide Hachette des Vins - 2023

Reviews *"Attractively balanced, this Champagne has a majority of Pinot Meunier in the blend, as befits its origin in the Marne Valley. Packed with perfumed white fruits cut by crisp acidity, it is ready to drink."*
- RV, Wine Enthusiast
