

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-RÉGNIER 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-RÉGNIER 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.

Confidencia NV

CSPC# 792571

6x750ml

12.0% alc./vol.

Grape Variety	80% <i>cask-fermented Chardonnay</i> , 20% <i>Pinot Noir</i> .
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
General Info	This is the Liébart-Régner signature cuvée, a complex, full-bodied representation of our know-how and expertise: the blend of grape varieties from an exceptional year and a combination of wine-making techniques.
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. Harvests: 2014, 2015
Vinification/ Maturation	Made with a majority of white Chardonnay the Confidencia is now a non-vintage. The winery has blended Chardonnay grapes (vintages 2010, 2011, 2012, 2014), that were fermented in small new Burgundian 228L oak barrels, with the Pinot Noir from 2014 which was aged in stainless steel tanks. Lots of care and attentiveness go into the making of this trustworthy and individual vintage. The blending of these noteworthy grape varieties from exceptional years and the combination of different wine making methods give a strength of flavour and a unique taste which will thrill connoisseurs and won't leave wine lovers disappointed. Aged for 6 years in the cellar.
Tasting Notes	Amber yellow with lustrous green, bronze hues. Lovely fizz on pouring with persistent bubbles which settle into a dense, delicate cordon around the rim of the glass. ON Aromas of cream rapidly gives way to balsamic with notes of eucalyptus, geranium, and lemony vanilla. There is a definite presence of wood, but it is delicate and nuanced. It adds complexity and sets the imagination in motion. The initial sensation is of grippy, zippy con-fit citrus but a gentle walnut liqueur and mandarin peel tartness quickly comes to the fore. This is achieved by controlled oxidation when the wine is aged in casks before blending, which also explains the balsamic dimension with its notes of peat and spicy tobacco.
Dosage	6 g/L Brut



Degorgement 11th October 2022

Serve with Serve at 9-10°C with a fish carpaccio sprinkled with Espelette pepper, a veal noisette gently flavoured with saffron or some varieties of fromage frais. Filet mignon of pork and chanterelles sauce.
Scallops with juniper berries.

Scores/Awards **92 points - Roger Voss, Wine Enthusiast - September 2023**

Reviews *"With a light wood aging during the fermentation of the Chardonnay in the blend, this Champagne is rich, touched by spice and with fine acidity and zingy white fruits. The wine is ready to drink."*
- RV, Wine Enthusiast
