

LIÉBART-RÉGNIER

(À BASLIEUX-SOUS-CHÂTILLON, FRANCE)

www.champagne-liebart-regnier.com

CHAMPAGNE



LIEBART - RÉGNIER

à Baslieux-sous-Châtillon

In 1960, the young winegrower Lucien LIEBART settled with his wife Georgette REGNIER in BASLIEUX SOUS CHATILLON, a typical little village in the Marne Valley, and together they founded the LIEBART-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 LIEBART-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.

Demi Sec NV

CSPC# 805259

6x750ml

12.0% alc./vol.

Grape Variety	60% Meunier, 20% Pinot Noir, 20% 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. Grapes were harvested in 2016 & 2017.
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.
Dosage	32.0 g/l
Degorgement	January 20 th , 2022
Serve with	A Champagne for hardcore dessert lovers. For a more unusual pairing, it marries well with the sweet, savoury, and sour flavours of Asian dishes such as stir-fried lemon chicken. Also perfect with a tarte tatin and bergamot ice-cream.
Scores/Awards	87 points - Roger Voss, Wine Enthusiast - October 2021
Reviews	<i>"An off-dry Champagne, this reveals a gentle aspect along with pear and kiwi fruit flavors. It is textured, but extra dosage has softened the intense fruitiness to give a wine that will work well as an aperitif. Drink now."</i> - RV, Wine Enthusiast

