

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.

Excelia 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 grams

Degorgement

March 17th, 2020

Serve with

Served at 8-9°C. Excéla 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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