

# 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 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.

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## Excelia 2012 – Magnums

CSPC# 805336

3x1500ml

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 14 <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>Reviews</b>	<b>92 points - Roger Voss, Wine Enthusiast - August 2018</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		

