



CHAMPAGNE
LIÉBART - RÉGNIER

à Baslieux-sous-Châtillon

PAST VINTAGES

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 Liébart
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	January 20 th , 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	<i>"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."</i> - RV, Wine Enthusiast





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CSPC# 765792

6x750ml

12.0% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Dosage: 8.0 g/l
Grape Variety	60% Pinot 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.		
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.		
Degorgement	3rd November 2020		
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 - December 2019 1 star - Le Guide Hachette des Vins - 2021		
Reviews	<i>"Tight acidity marks this out as a young Champagne, a blend of the three main Champagne varieties. The dominance of Pinot Meunier means that its fruitiness is already enjoyable, pushing attractive citrus and fresh pineapple flavors forward. It is ready to drink."</i> - RV, Wine Enthusiast		





CHAMPAGNE
LIÉBART - RÉGNIER

à Baslieux-sous-Châtillon

PAST VINTAGES

Le Sols Bruns Brut NV (formerly Brut)

CSPC# 765792

6x750ml

12.0% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: 9.0 g/l
Grape Variety	60% Pinot Meunier, 30% Pinot Noir, 10% 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 3 years in the cellar.		
Tasting Notes	Made from a blend of the three Champagne grape varieties, with 90% red grapes, this Cuvée with its highly expressive bouquet is the symbol of the Liebart-Regnier range. It has a pale golden colour with marvellous effervescence. The bouquet is very expressive and generous with a fruity apple aroma, while the palate is full-bodied and generous.		
Degorgement	January 15 th , 2014		
Serve with	Fresh, fruity and well balanced, this champagne can be savoured at any time. 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	89 points - Roger Voss, Wine Enthusiast - September 2019 Bronze Medal - International Wine & Spirit Competition 2016 1 star - Le Guide Hachette des Vins – 2014		
Reviews	<i>"Blending the three classic Champagne grapes, this is the nonvintage cuvée from this producer. It is soft, ripe and fruity, with generous creamed apple flavors and well-balanced acidity. This wine is ready to drink."</i> - RV, Wine Enthusiast		

