



CHAMPAGNE  
**LIÉBART - RÉGNIER**

à Baslieux-sous-Châtillon

## PAST VINTAGES

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### Blancs de Blanche (Chardonnay Brut NV)

CSPC# 765793

6x750ml

12.0% alc./vol.

<b>Grape Variety</b>	100% Chardonnay
<b>Winemakers</b>	Laurent Liébart
<b>Sustainability</b>	Certified HVE High Environmental values since 2015. Certified VDC Sustainable Viticulture in Champagne since 2018. Vineyard in organic conversion since 2020.
<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. The grapes were harvested in 2015 & 2016.
<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 4 years in the cellar.
<b>Tasting Notes</b>	Opens with a prevalence of citrus notes (lemon and grapefruit) which is rapidly followed by a hint of liquorice and ginger. This champagne is silky-smooth, rich, and indulgent on the palate.
<b>Winemaker's Notes</b>	A versatile Chardonnay with a nice firmness and perfect harmony between nose and palate. A very round, full-bodied Champagne.
<b>Dosage</b>	6g
<b>Degorgement</b>	July 26 <sup>th</sup> , 2022
<b>Serve with</b>	This champagne will delight you as an aperitif or to accompany fish or seafood dishes – particularly seared scallops with vanilla sauce... 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.
<b>Scores/Awards</b>	<b>92 points/Editor's Choice</b> - Roger Voss, Wine Enthusiast - October 2021 <b>15.5/20 points</b> - Gault & Millau (score only) 2022 <b>Bronze Medal</b> - Bettane & Desseauve, Prix+Plaisir 2022
<b>Reviews</b>	<i>"Crisp, mineral and with tight white-apple flavors, this is a textured and bright Champagne. A streak of acidity cuts through the fruit, suggesting this bottling will age. For it to be at its best, drink from 2022."</i> - RV, Wine Enthusiast





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### Blancs de Blanche Brut NV (formerly Chardonnay Brut)

CSPC# 765793

6x750ml

12.0% alc./vol.

<b>Chemical Analysis</b>	Acidity: g/l	pH:	Residual Sugar: 7.0 g/l
<b>Grape Variety</b>	100% 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 3 years in the cellar.		
<b>Tasting Notes</b>	Yellow with satiny green hues. When poured, it has a beautiful fizz with generous bubbles and lots of lively cordons. An attack of fresh hazelnut with creamy lemon meringue against a backdrop of white fruit (white peach and apricot). Sandalwood and vanilla, followed by a hint of blackcurrant bud, add complexity. Citrus (lemon and grapefruit) is very quickly followed by a hint of liquorice and ginger. The mouthfeel is silky-smooth with a voluptuous, generous texture.		
<b>Winemaker's Notes</b>	A versatile Chardonnay with a nice firmness and perfect harmony between nose and palate. A very round, full-bodied Champagne.		
<b>Dosage</b>	7g		
<b>Degorgement</b>	October 23 <sup>rd</sup> , 2018.		
<b>Serve with</b>	This champagne will delight you as an aperitif or to accompany fish or seafood dishes... 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.		
<b>Scores/Awards</b>	<b>92 points</b> - Roger Voss, Wine Enthusiast - December 1, 2019 <b>Bronze Medal</b> - Decanter World Wine Awards 2018 <b>1 stars</b> - Le Guide Hachette des Vins - 2020		
<b>Reviews</b>	<i>"Lightly spicy and packed with citrus, this is a tensely fresh Chardonnay. The brightness adds to the minerality of this delicious wine, texture and fruit working well together. Drink now."</i> - RV, Wine Enthusiast		





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### Chardonnay Brut NV

CSPC# 765793

6x750ml

12.0% alc./vol.

<b>Chemical Analysis</b>	Acidity: g/l	pH:	Residual Sugar: 8.0 g/l
<b>Grape Variety</b>	100% 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 4 years in the cellar.		
<b>Tasting Notes</b>	The colour is a pale-yellow colour with a hint of green and marvellous effervescence. The bouquet is light and delicate with an aroma of blossom and white fruit, and slightly buttery. A fine and well-balanced palate.		
<b>Degorgement</b>	March 11 <sup>th</sup> , 2014		
<b>Serve with</b>	This champagne will delight you as an aperitif or to accompany fish or seafood dishes... 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.		
<b>Scores/Awards</b>	<b>Bronze Medal</b> - Decanter World Wine Awards 2014 <b>2 stars</b> - Le Guide Hachette des Vins - 2014		

