



CHAMPAGNE
LIÉBART - RÉGNIER
à Baslieux-sous-Châtillon

PAST VINTAGES

Excélie 2012

CSPC# 765794

6x750ml

12.0% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: 6.0 g/l
Grape Variety	70% Pinot Noir, 30% 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 5 years in the cellar.		
Tasting Notes	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.		
Degorgement	November 7 th , 2017		
Serve with	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. 92 points - Roger Voss, Wine Enthusiast - August 2018		
Reviews	<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		





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LIÉBART - RÉGNIER

à Baslieux-sous-Châtillon

PAST VINTAGES

Excelia 2011

CSPC# 765794

6x750ml

12.0% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: 10.0 g/l
Grape Variety	70% Pinot Noir, 30% 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 5 years in the cellar.		
Tasting Notes	The cuvée EXCELIA is only produced from exceptional vintages. Only Pinot Noir and Chardonnay from this exceptional year make up this "top of the range" first pressing. With a rare elegance and a marvellous finesse, it is incredibly long lasting in the mouth. Excéla can be drunk without problem, whatever the hour, day or night, to celebrate a special moment.		
Degorgement	February 25 th , 2017		
Serve with	An exceptional champagne for 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. Can also be served with lobster, crab and other shellfish.		
Scores/Awards	92 points - Roger Voss, Wine Enthusiast - June 1, 2017		
Reviews	<i>"This is the family's top wine—a blend of selected Pinot Noir and Chardonnay lots from their 25 acres. Made to be aged, it still shows its extra-crisp fruit and acidity, needing time to soften and bring out its full, rich potential. Drink from 2019."</i> - RV, Wine Enthusiast		





CHAMPAGNE
LIÉBART - RÉGNIER

à Baslieux-sous-Châtillon

PAST VINTAGES

Excelia 2008

CSPC# 765794

6x750ml

12.0% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: 10.0 g/l
Grape Variety	70% Pinot Noir, 30% 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 5 years in the cellar.		
Tasting Notes	The cuvée EXCELIA is only produced from exceptional vintages. Its blend of mainly Pinot Noir gives it a rare elegance due to the delicacy of its aromas and its remarkable finish. Golden yellow in colour, with an elegant and generous nose. The palate is elegant, with an exceptional finish.		
Degorgement	November 5 th , 2013		
Serve with	An exceptional champagne for 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	Silver Medal - International Wine & Spirit Competition 2014 Commended - Decanter World Wine Awards 2014		
Reviews	<i>"Pale gold colour with tiny persistent bubbles, the delicate aromas are attractive red berries and fresh yeast overlay. Nicely integrated and well-defined, the palate has a smooth mousse texture, fresh acidity and lingering finish. A very well-balanced wine."</i> - IWSC Judge's notes		

