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# LTO'S:

## JUNE 26<sup>TH</sup> - AUGUST 27<sup>TH</sup>, 2026

### UNTIL SUPPLIES LAST

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#### LIÉBART-RÉGNIER - LE SOLS BRUN NV - # 765792

Regular Wholesale: \$46.15/bottle

**LTO Price: \$36.15/bottle (6 x 750ml)**

BASLIEUX-SOUS-  
CHÂTILLON,  
FRANCE

*60% Pinot Meunier, 20% Pinot Noir, 20% Chardonnay.*

A subtle nose led by apricot and yellow peach. Delicate aromas of menthol and biscuit make for a rich, truly moreish Champagne. lively with **SOLD OUT** primarily from the pomelo notes. Full-bodied with a **SOLD OUT** rjuices flowing.

Dosage: 6.0 g/l. Degorgement: Jan 20, 2022.

*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 perfectly paired with beef carpaccio marinated in first press olive oil with a sprig of thyme.*

**90 points** - Roger Voss, Wine Enthusiast - September 2023



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#### LIÉBART-RÉGNIER - CONFIDENCIA - # 792571

Regular Wholesale: \$58.28/bottle

**LTO Price: \$48.28/bottle (6 x 750ml)**

BASLIEUX-SOUS-  
CHÂTILLON,  
FRANCE

*80% cask-fermented Chardonnay, 20% Pinot Noir.*

Amber yellow with lustrous green, bronze hues. Lovely fizz on pouring with persistent bubbles which settle into a dense, delicate cordon around the rim of the glass. Aromas of cream rapidly gives way to balsamic with notes of eucalyptus, geranium, **SOLD OUT** here is a definite presence of wood, but it is delicate and nuanced. It adds complexity and sets the imagination in motion. The initial sensation is of grippy, zippy con-fit citrus but a gentle walnut liqueur & mandarin peel tartness quickly comes to the fore.

Dosage: 6.0 g/l. Degorgement: Oct 11, 2022.

*An exceptional champagne for any occasion. Serve at 9-10°C with a fish carpaccio sprinkled with Espelette pepper, a veal noisette gently flavoured with saffron or some varieties of soft cheese.*

**91 points** - Roger Voss, Wine Enthusiast - September 2023



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## LIÉBART-RÉGNIER - EXCELIA 2016 - # 765794

BASLIEUX-SOUS-  
CHÂTILLON,  
FRANCE

Regular Wholesale: \$54.53/bottle

**LTO Price: \$44.53/bottle (6 x 750ml)**

*75% Pinot Noir, 25% Chardonnay.*

A lively, delicate fizz. 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. The Chardonnay-led finish has zippy notes of orange zest and cinchona bark.

Dosage: 6.0 g/l. Degorgement: Apr 3, 2023.

*An exceptional champagne for any occasion. Excéliea can be enjoyed with a rabbit and Espelette pepper terrine or an almond and blackcurrant financier. Can also be served with lobster, crab and other shellfish.*

*We recommend serving champagnes at 6°C.*

**91 points** - Roger Voss, Wine Enthusiast - September 2023



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## LIÉBART-RÉGNIER - BRUT ROSE NV - # 805260

BASLIEUX-SOUS-  
CHÂTILLON,  
FRANCE

Regular Wholesale: \$50.46/bottle

**LTO Price: \$40.46/bottle (6 x 750ml)**

*45% Pinot Noir, 40% Meunier, 15% Chardonnay.*

Orange salmon pink with copper hues. Delicate fizz and discrete bubbles. The aromas take us through floral and fruity to spicy, beginning with violet and lilac, developing into gourmand grenadine, blood orange and cherry before ending with a slightly peaty cinnamon. The palate opens with quaffable white and yellow fruits. This rich, creamy caress then comes alive with a beautiful firm minerality and delicate salt and liquorice bitterness. The taut blueberry and black-currant finish marks this Brut Rosé out as a wine with character. A Rosé Champagne with a distinctive personality which is still very easy to drink.

Dosage: 7.0 g/l. Degorgement: Jan 17, 2023.

*This is a great celebration sipper that goes exceedingly well with just about any food you can imagine!!!! Perfect with grilled prawns with a citrus carpaccio, tuna sushi or a strawberry tiramisu.*

**Bronze Medal** - Concours General Agricole - 2022



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## LIÉBART-RÉGNIER - DEMI-SEC NV - # 805259

BASLIEUX-SOUS-  
CHÂTILLON,  
FRANCE

Regular Wholesale: \$46.16/bottle

**LTO Price: \$36.16/bottle (6 x 750ml)**

*60% Pinot Meunier, 20% Pinot Noir, 20% Chardonnay.*

Opaline yellow with gentle golden hues. On the nose, an attack of exotic fruit, predominantly pineapple and mango, with more conventional vine peach and apricot. The palate has a gentle opening carried by the sweetness and a subtle tartness. Montmorency cherries and bergamot define the palate. A nice acidity underpins the wine and balances out the tartness.

Dosage: 32.0 g/l. Degorgement: Feb 15, 2023.

*A Champagne for hardcore dessert lovers. For a more unusual pairing, it marries well with the sweet, savoury, and sour flavours of Asian dishes such as stir-fried lemon chicken. Also perfect with a tarte tatin and bergamot ice-cream.*

