



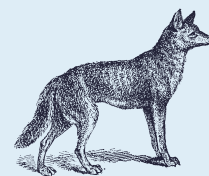
Liébart-Règnier

SUR LE GRAND MARAIS | Brut Nature

A.O.C. Champagne, Vallée de la Marne

In 1960, the young winegrower Lucien Liébart 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.



PARKER WOLF

wine & spirits

COUNTRY

France

VARIETAL

100% Pinot Meunier

SOIL TYPE

Marl, Clay-limestone

VINEYARD

Located in Sur le Grand Marais

Located in the bottom of the hillside

HARVEST

20% Sept 6th 2018

80% Sept 15th 2019

VINIFICATION

Inox Tanks

Maloactic Fermentation

Aged 3 years

Dosage 0g/L Brut Nature

PRODUCTION

4000 Bottles

TASTING NOTES

From vines on a parcel called Le Grand Marais, this Champagne is bone dry, its briskness compensated by the fruitiness. Lightly spicy and with great acidity, it gets lift from the citrus and fresh white fruits. Drink now.

—ROGER VOSS, Wine Enthusiast

CERTIFICATIONS



Moments Unearthed

parkerwolfwine.com