



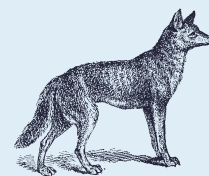
Liébart-Règnier

HORTI | Extra Brut

A.O.C. Champagne, Vallée de la Marne

In 1960, the young winegrower Lucien Liébart settled with his wife Georgette Règnier 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

Arbane, Petit Meslier, Pinot Blanc

SOIL TYPE

Clay-limestone

VINEYARD

Located in Les Jardin (Horti in Latin)
Located in the center of the hillside

HARVEST

August 26th 2018

VINIFICATION

Natural fermentation in Oak barrels
Maloactic Fermentation
Aged 3 years
Dosage 3g/L Extra Brut

PRODUCTION

400 Bottles

TASTING NOTES

Blending the three classic Champagne grapes, this is the non-vintage 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.

—ROGER VOSS, Wine Enthusiast

CERTIFICATIONS



Moments Unearthed

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