



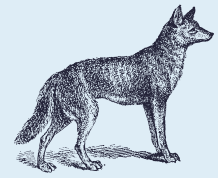
Liébart-Règnier

L'ENCLOS | 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% Petit Meslier

SOIL TYPE

Marl, Clay-limestone

VINEYARD

Located in the center of the hillside

HARVEST

August 31st 2019

VINIFICATION

Natural fermentation in Oak barrels
Maloactic Fermentation
Aged 2.5 years
Dosage 0g/L Brut Nature

PRODUCTION

250 Bottles

TASTING NOTES

Bright Minerality, with white flowers on the nose. On the palate fresh yellow apple, pear, and citrus. Round mouthfeel with very crisp dry finish.

CERTIFICATIONS



Moments Unearthed

parkerwolfwine.com