



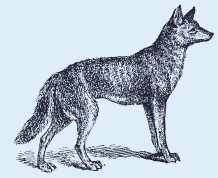
Liébart-Règnier

LES SOLS BRUNS | Brut

A.O.C. Champagne, Vallée de la Marne

In 1960, the young winegrower Lucien Liebart 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

60% Meunier
20% Pinot Noir
20% Chardonnay

SOIL TYPE

Marl, Clay-limestone

VINEYARD

Baslieux-sous-Châtillon &
Vauciennes

HARVEST

2017 & 2018

VINIFICATION

Inox Tanks
Maloactic Fermentation
Aged 3 years
Dosage 6g/L Brut

PRODUCTION

25,000 Bottles

TASTING NOTES

Attractively balanced, this Champagne has a majority of Pinot Meunier in the blend, as befits its origin in the Marne Valley. Packed with perfumed white fruits cut by crisp acidity, it is ready to drink.

—ROGER VOSS, Wine Enthusiast

CERTIFICATIONS



Moments Unearthed

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