



C H A M P A G N E  
**LIÉBART - RÉGNIER**

*Independent Winegrower*



**BLANCS DE BLANCHE**

BLEND: 100% Chardonnay

CELLAR-AGED: for 3 years

DOSAGE: 7 g

APPEARANCE: Yellow with satiny green hues. When poured, it has a beautiful fizz with generous bubbles and lots of lively cordons.

NOSE: An attack of fresh hazelnut with creamy lemon meringue against a backdrop of white fruit (white peach and apricot). Sandalwood and vanilla, followed by a hint of blackcurrant bud, add complexity.

PALATE: Citrus (lemon and grapefruit) is very quickly followed by a hint of liquorice and ginger. The mouthfeel is silky-smooth with a voluptuous, generous texture.

STYLE: A versatile Chardonnay with a nice firmness and perfect harmony between nose and palate. A very round, full-bodied Champagne



89 pts  **WINEENTHUSIAST**

