

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

*Independent Winegrower*



**EXCELIA 2014**

BLEND: 70% Pinot Noir, 30% Chardonnay

CELLAR-AGED: for 4 years

DOSAGE: 6 g

APPEARANCE : Pale satiny yellow with ochre, bronze and golden hues. A delicate, lively fizz with regular strings of bubbles settling into a fine cordon.

NOSE: Ripe wheat and delicate peaty notes define a marked Pinot Noir character while the candied fruit, musk and cinnamon celebrate the well-developed maturity and aromatic complexity of this cuvée.

PALATE: velvety soft and full-bodied with a deep, silky texture. Dried fruit, cereals, damp tobacco and ginger make for a rich and varied palate before the Chardonnay takes over in a lively orange zest and cinchona finish.

STYLE: A Champagne for grand occasions, but also perfect for intimate gatherings and tête-à-têtes, served with a scallop and champagne soufflé.

