



C H A M P A G N E
LIÉBART - RÉGNIER

Independent Winegrower

LES SOLS BRUNS « BRUT »



BLEND: 60% Pinot Meunier, 20% Pinot Noir and 20% Chardonnay

CELLAR-AGED: for 3 years

DOSAGE: 8g

APPEARANCE: satin yellow with light gold hues. Abundant regular fizz settling to form a rather generous ring of bubbles on the surface of the wine.

NOSE: a subtle nose with a predominance of apricot and yellow peach. Delicate menthol, biscuity fragrances add richness and an appetite for more.

PALATE: opening with a lively tension from the citrus, predominantly pomelo, flavours, this full-bodied wine has a delicate tartness to get your juices flowing. It is multi-layered and full of character, with a youthful passion but also a universal appeal and ac-

STYLE: An elegant aperitif and cocktail Champagne which would also hold its own at the table, expertly bringing out the flavour of the dishes. Perfect with a carpaccio of beef marinated in a drizzle of first press olive oil and a sprig of thyme.



88 pts

