

Range: Classics

CHAMPAGNE LIÉBART - RÉGNIER

Les Sols Bruns



Vineyard certified organic since 2023
Terroirs: Baslieux-sous-Châtillon & Vauciennes
Soils: Marl, Clay-limestone



Composition: 60% 20% 20%
MEUNIER PINOT NOIR CHARDONNAY
Harvest base : 2024
Reserve wines: 50% (2023)



Vinification: Inox tanks
Malolactic Fermentation
Maturation on lees: minimum 15 months
Dosage: 5g/L Brut



Food & Wine pairing:
Appetizer buffet
Pike with white butter and salicornes



Vin issu de l'Agriculture biologique
Certified by: FR-BIO-20



Range: Classics

CHAMPAGNE LIÉBART - RÉGNIER

Rosé



Certified HVE High Environmental values since 2015
Certified VDC Sustainable Viticulture in Champagne since 2018
Vineyard certified organic since 2023
Terroirs: Baslieux-sous-Châtillon & Vauciennes
Soils: Marl, Clay-limestone



Composition: 45% 40% 15%

PINOT NOIR	MEUNIER	CHARDONNAY
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Harvest base : 2021
Reserve wines: 40% (2018-2019)
Red wine: 14%



Vinification: Inox tanks
Malolactic Fermentation
Maturation on lees: 36 months
Dosage: 7g/L Brut



Food & Wine pairing:
Barbecue and season salad
Wild strawberries panna cotta

BOUTEILLE



75 CL

Range: Selection

C H A M P A G N E
LIÉBART - RÉGNIER

Blancs de Blanche



Vineyard certified organic since 2023

Terroir: Vauciennes

Soils: Clay-limestones



Composition:

100%

CHARDONNAY

Harvest Base: 2023



Vinification: Inox tanks

No Malolactic Fermentation

Maturation on lees: 20 months

Dosage: 3g/L Brut



Food & Wine pairing:

Appetizer around sea food dishes

Seared Scallops with Vanilla Sauce



Vin issu de l'Agriculture biologique
Certifié par: FR-BIO-20

BOUTEILLE



75 CL

Range: Selection

C H A M P A G N E
LIÉBART - RÉGNIER

Excélia 2018



Certified HVE High Environmental values since 2015
Certified VDC Sustainable Viticulture in Champagne since 2018
Vineyard certified organic since 2023
Terroir: Vauciennes
Soils: Clay-limestones



Composition: 70% 30%
PINOT NOIR CHARDONNAY
Harvest: 2018



Vinification: Inox tanks
Malolactic Fermentation
Maturation on lees: 48 months
Dosage: 5g/L Brut



Food & Wine pairing:
Rabbit terrine and Espelette pepper
Duck breast



Range: Selection

CHAMPAGNE LIÉBART - RÉGNIER

Confidencia



Certified HVE High Environmental values since 2015
Certified VDC Sustainable Viticulture in Champagne since 2018
Vineyard certified organic since 2023
Terroir: Vauciennes
Soils: Clay-limestones, sands



Composition:

80%

20%

CHARDONNAY

PINOT NOIR

Harvest base: 2017

Reserve Wine: 40% (2016-2015-2013)



Vinification: Oak barrel
Malolactic Fermentation
Maturation on lees: 60 months
Dosage: 4g/L Brut



Food & Wine pairing:
Filet mignon of pork and chanterelles sauce
Scallops with juniper berries

Range: Single Vineyard

C H A M P A G N E
LIÉBART - RÉGNIER

Sur le Grand Marais



Certified HVE High Environmental values since 2015
Certified VDC Sustainable Viticulture in Champagne since 2018
Vineyard certified organic since 2023
Terroir: Baslieux-sous-Châtillon
Soils: Marl, Clay-limestones
Plot: Sur le Grand Marais located at the bottom of hillside



Composition: 100% MEUNIER
Harvest base: Sept 11th 2022 (fruit day)



Vinification: Inox tanks
Malolactic Fermentation
Maturation on lees: 24 months
Dosage: 0g/L Brut Nature



Food & Wine pairing:
Cod fillet and citrus butter cream
Rock mullet with sauteed Spring Vegetables



92



WINEENTHUSIAST
Cellar Selection

BOUTEILLE



75 cl

MAGNUM



1.5L

Range: Single Vineyard

C H A M P A G N E
LIÉBART - RÉGNIER

Rubis des Grès



Certified HVE High Environmental values since 2015
Certified VDC Sustainable Viticulture in Champagne since 2018
Vineyard certified organic since 2023
Terroir: Vauciennes
Soils: Sandstone
Plot: Les Grès located in the middle of hillside



Composition: 100%
Harvest: Sept 17th 2023

PINOT NOIR



Vinification: Inox tanks
Malolactic Fermentation
Maturation on lees: 18 months
Dosage: 7g/L Brut



Food & Wine pairing:
Deer stew with cranberries and pomegranates
Fresh smoked salmon and ricotta



Vin issu de l'Agriculture biologique
Certifié par: FR-BIO-20

BOUTEILLE



75 cl

Range: Single Vineyard

C H A M P A G N E
LIÉBART - RÉGNIER

L'Enclos



Certified HVE High Environmental values since 2015
Certified VDC Sustainable Viticulture in Champagne since 2018
Vineyard certified organic since 2023
Terroir: Vauciennes
Soils: Marl, Clay-limestone
Plot: L'Enclos located in the middle of hillside



Composition: 100% PETIT MESLIER
Harvest: Sept 13th 2021



Vinification: Oak barrel
Malolactic Fermentation
Maturation on lees: 30 months
Dosage: 0g/L Brut Nature



Food & Wine pairing:
Goat cheese, puff pastry and spinach
Apricot pie with rosemary

BOUTEILLE



75 CL

Range: Single Vineyard

C H A M P A G N E
LIÉBART - RÉGNIER

Horti 2021



Certified HVE High Environmental values since 2015
Certified VDC Sustainable Viticulture in Champagne since 2018
Vineyard certified organic since 2023
Terroir: Vauciennes
Soils: Clay-limestone
Plot: Les Jardins (Horti in latin) located in the middle of hillside



Composition: 34% 33% 33%

PINOT BLANC	ARBANE	PETIT MESLIER
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Harvest: Sept 18th 2021



Vinification: Oak barrel
Malolactic Fermentation
Maturation on lees (under cork): 48 months
Dosage: 3g/L Extra Brut



Food & Wine pairing:
Ceviche of scallops with olive oil and lemon zest

BOUTEILLE



92  WINEENTHUSIAST
MAGAZINE

75 CL

Range: Single Vineyard

C H A M P A G N E

LIÉBART - RÉGNIER

L'Enclos - Coteaux Champenois



Certified HVE High Environmental values since 2015
Certified VDC Sustainable Viticulture in Champagne since 2018
Wine issued from vineyard in organic conversion
Vineyard certified organic since 2023
Terroir: Vauciennes
Soils: Marl, Clay-limestone
Plot: L'Enclos located in the middle of hillside



Composition: 100% PETIT MESLIER
Harvest: Sept 3rd 2022 (fruit day)



Vinification: Oak barrel
Malolactic Fermentation
Unfiltered wine



BOUTEILLE



75cl