



C H A M P A G N E
LIÉBART - RÉGNIER

OUR STORY

The Liébart and Régnier families are country people through and through, having been working the land for seven generations. Maison Liébart-Régnier was established by Lucien Liébart and Georgette Régnier in 1960. Right from the start they have been independent winegrowers and the current generations - Laurent, Valérie and their daughters Alexandra and Marion are proud to make the family estate's Champagnes today



THE TERROIR



The family owns 11 ha of vineyards in the heart of the Vallée de la Marne, all handed down by their predecessors. They span both banks of the Marne in the communes of Vauciennes (Left Bank) with lighter soils sand, clay and limestone and Baslieux sous Châtillon (Right Bank) marl and limestone.

The 35 parcels of vines thrive in clay and limestone comprised mainly of brown earth soils. We grow all seven Champagne grape varieties: Pinot Meunier, Pinot Noir, Chardonnay and to a lesser extent the ancestral varieties of Arbane, Petit Meslier, Pinot Blanc and Pinot Gris which, perhaps forgotten, are still authorised in the Champagne appellation.

This diversity of grape varieties, combined with the terroir, offers us a broad aromatic spectrum for our blends but also for some truly unique single varietal Champagnes.



OUR PHILOSOPHY

We firmly believe that we are simply borrowing the land from future generations so it is our duty to respect and protect it. Several years ago we adopted an eco-friendly approach as a way of showing the land and our customers the respect they deserve. To garner recognition and transparency for some of our efforts, we committed to certification:

- HVE : in 2015 we achieved Level 3 of the French High Environmental Value certification. Based on performance indicators, it recognises farmers and winegrowers who are developing biodiversity and managing their fertiliser use in order to achieve self-sufficiency and protect the soil, water and air.
- VDC : Viticulture Durable en Champagne. We obtained the Champagne region's Sustainable Viticulture certification in 2018. This is official recognition of the winegrowers' environmental efforts in three areas: their biodiversity footprint, carbon footprint and water footprint.
- ORGANIC / BIO : Our vineyards is certified since 2023, wines from this harvest onward will be certified. This certification guarantees absence of use of chemical and synthetic products, absence of GMO, preservation of natural fertility of the soils.



Mindful of the environmental and social challenges, each day we strive to improve our practices. With our practices, we would like:

- to use natural alternatives (biodynamic preparation 500, 501, plant infusion, ploughing are carried out depending on vineyard's need and if possible moon cycle.)
- to encourage biodiversity (planting winter cover crop, planting grove of aboriginal trees, install bird and bat box...)
- to select recyclable material or eco-design product (recyclable staple, twine, packaging with acrylic inks, reduce, cut down on any unnecessary packaging...)
- to preserve the health and improve the working conditions of workers.



VINIFICATION

The philosophy we apply to cultivating the wines continues in the winery, our vision of vinification is a delicate blend of tradition, craftsmanship, and the magic touch of our terroir. We work with an independent wine advisor to make our champagnes using the traditional methods and as few additives as possible.

We have the facilities to vinify our individual parcels (by surface area) in thermoregulation vats and oak barrels (from 225 to 300 liters). Since 2022, Malolactic fermentation is not systematic, the decision is made after tasting and analysis.



RANGE

Over the years, Liebart Regnier range has expanded. Each cuvée has its own personality and is different from each other.

Classics: Champagnes in the signature Liébart-Régnier style. Perfect for savouring and sharing. Mainly composed of the 3 Champagne' grapes.

Selection: The art of blending and vinification. Selected grape varieties, vintages and terroirs are combined by expert hands to achieve perfect harmony and truly extraordinary Champagnes.

Single plot: Unique and full of character, these single parcel Champagnes are truly representative of our terroir.



CHAMPAGNE
LIÉBART - RÉGNIER

Les Sols Bruns - Brut

Classics



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: 60% Meunier, 20% Pinot noir, 20% Chardonnay
Harvest base : 2022
Reserve wines: 38% (2011-2020)



Vinification: Inox tanks
Malolactic Fermentation
Maturation on lees: 18 months
Dosage: 5g/L Brut



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

Conditioning: 37.5cl, 75cl, 150cl



90  WINE ENTHUSIAST
MAGAZINE

CHAMPAGNE
LIÉBART - RÉGNIER

Rosé

Classics



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% Pinot noir, 40% Meunier 15% Chardonnay
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

Conditioning: 75cl



CHAMPAGNE
LIÉBART - RÉGNIER

Blancs de Blanche

Selection



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: 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

Conditioning: 75cl



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

CHAMPAGNE
LIÉBART - RÉGNIER

Excélia 2018

Selection



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% Pinot Noir, 30% 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

Conditioning: 75cl, 150cl, 300cl

CHAMPAGNE
LIÉBART - RÉGNIER

Confidencia

Selection



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% Chardonnay, 20% 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

Conditioning: 75cl

92

WINE ENTHUSIAST
MAGAZINE
Cellar Selection

CHAMPAGNE
LIÉBART - RÉGNIER

Sur le Grand Marais

Single Vineyard



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

Conditioning: 75cl, 150cl



92



92 Gault & Millau

CHAMPAGNE
LIÉBART - RÉGNIER

Rubis des Grès

Single Vineyard



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% Pinot Noir
Harvest: Sept 17th 2023



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

Conditioning: 75cl



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

CHAMPAGNE
LIÉBART - RÉGNIER

L'Enclos

Single Vineyard



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

Conditioning: 75cl

CHAMPAGNE
LIÉBART - RÉGNIER

Horti 2020

Single Vineyard



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: Arbane, Petit Meslier, Pinot Blanc
Harvest: Aug 31st 2020



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

Conditioning: 75cl

92  WINEENTHUSIAST
MAGAZINE

LIÉBART - RÉGNIER

L'Enclos - Coteaux Champenois

Single Vineyard



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

Conditioning: 75cl