



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

# 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

# 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



History of the cuvée:

This plot is a legacy of the Régnier family. It is the largest parcel of the estate, easily recognizable by the walnut tree. A place rich in biodiversity!



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 19th 2023 (flower day)



Vinification: Inox tanks

Malolactic Fermentation

Maturation on lees: on progress (minimum 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



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CHAMPAGNE  
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# 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 8th 2023 (fruit day)



Vinification: Oak barrel 16 months  
Malolactic Fermentation  
Maturation on lees: in progress  
Dosage: 0g/L Brut Nature



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

Conditioning: 75cl



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

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 12th 2023 (fruit day)



Vinification: Oak barrel  
Malolactic Fermentation  
Unfiltered wine

Conditioning: 75cl (2023 millesime is no longer sealed with a staple)



Wine from organic farming  
Certified by: FR-BIO-20

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# 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  
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