

C H A M P A G N E  
LIÉBART - RÉGNIER  
Instinct L

Selection



Certified HVE High Environmental values since 2015  
Certified VDC Sustainable Viticulture in Champagne since 2018  
Vineyard in organic conversion since 2020



Terroirs: Baslieux-sous-Châtillon & Vauciennes  
Soils: Marl, Clay-limestones, Sands  
Composition: 50% Meunier, 50% Pinot Noir  
Harvests: 2015, 2016



Vinification: Inox tanks  
Malolactic Fermentation  
Aging: 5 years  
Dosage: 3g/L Extra Brut



Food & Wine pairing:  
Veal medallion and topinambur  
Comté puffs

Conditioning: 75cl

14.5 **Gault&Millau**

91 **WINEENTHUSIAST**  
MAGAZINE