

C H A M P A G N E
LIÉBART - RÉGNIER
Rosé

Classics



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: 45% Pinot noir, 40% Meunier, 15% Chardonnay
Harvests: 2017, 2018



Vinification: Inox tanks
Malolactic Fermentation
Aging: 3 years
Dosage: 7g/L Brut



Food & Wine pairing:
Barbecue and seasonal salads
Financier with red fruits coulis

Conditioning: 75cl

14 **Gault&Millau**

