



CHAMPAGNE
LIÉBART - RÉGNIER
à Baslieux-sous-Châtillon

PAST VINTAGES

Brut Nature “Sur Le Grand Marais” NV

CSPC# 836545

6x750ml

12.0% alc./vol.

Grape Variety	100% Pinot Meunier.
Winemakers	Laurent Liebart
Vineyards	This family parcel “SUR LE GRAND MARAIS” located in Baslieux sous Châtillon—meaning on the great swamp—was drained 80 years ago. Bordered by a road leading to Reims, its predominantly clay soil is ideal for the Pinot Meunier grape. Located at the foot of the slopes, the vines were regularly exposed to spring frost and so there was a hut for storing “chaufferettes” (large candles) sheltered from the rain by a walnut tree. Today all that remains is the walnut tree for protection from the sun. 1.16 ha “Sur le Grand Marais” parcel in Baslieux Sous Châtillon
Harvest	Harvesting is only done by hand in the Champagne Region. Chablis and Cordon de Royat are the chosen pruning methods depending on the grape variety and the plot’s exposure. Laurent is meticulous and passionate, has a strong sense of his roots and is very attached to the land.
Vinification/ Maturation	The grapes are pressed in a DIEMME 6 000Kg press approved by the INAO, the institute responsible for the ‘controlled designation of origin’ label. Vinification occurs in vats made mostly of stainless steel to regulate temperatures. Aged for 2 years in the cellar.
Tasting Notes	This 100% Pinot Meunier is produced on vineyards with High Environmental Value (HVE) certification and, with no liqueur added, offers you the full intensity of its well-defined aromas. Golden yellow with brown hues. The nose opens with confit fruit and cinnamon and apple compote before developing acidic fruit then stony notes. On the palate the attack is fresh and rich, becoming dense and elegant with a powerful fizz. Sustained by a tension, the butter and honey flavours bring with them notes of tobacco, cacao bean and meringue.
Dosage	0g. Natural.
Degorgement	November 3 rd , 2020
Serve with	Sur le Grand Marais is perfect with a half-cooked foie gras terrine with figs, pork fillet with wild mushrooms and an aged Comté cheese.
Scores/Awards	Bronze Medal - Concours Vignerons Independent 2019.

