LARMANDIER-BERNIER

LATITUDE NV

CHAMPAGNE LARMANDIER-BERNIER || One of the true gems in Champagne, Larmandier-Bernier is a small grower estate with fifteen biodynamically farmed hectares in Grand Cru & Premier Cru villages of the Côte des Blancs. Both the Larmandier and Bernier families have had a long history in the Champagne region, dating back to the French revolution, but it was not until the marriage of Philippe Larmandier and Elisabeth Bernier in 1971 that Champagne Larmandier-Bernier was officially established. The small house today is directed by Pierre and Sophie Larmandier, who took over the direction of the family estate in 1988.

CHAMPAGNE - CÔTE DES BLANCS || The Côte des Blancs lies south of Epernay and is the source for many top cuvée & vintage Champagnes for houses of all sizes. The vineyards are mostly situated on east facing slopes and 95% of the vines are the Chardonnay varietal (hence, the Côte des Blancs name). The soils in the area are typically a thin layer of top soil, beneath which lies the chalk that gives these wines their unique expression of minerality and terroir. Wines from this region are generally praised for their delicacy, freshness, and elegance.

LATITUDE BLANC DE BLANCS NV ||

BLEND | 100% Chardonnay

VINEYARDS | Vineyards are located on the same latitude - the south of Vertus - with deep chalky soil and rich topsoil, planted on the south-east facing hillsides.

WINEMAKING | Two thirds base wine hand harvested in 2014 blended with one third reserve with from 2005-2013 vintages. Wild yeast fermentation in casks and large wooden foudre followed by lees aging with bâtonnage for one year. Secondary fermentation and further aging on the lees for over two years. Disgorged 6 months prior to release.

ALCOHOL | 12%   DOSAGE | 4gr/l

PRESS | 92 JS
"A base of vintage 2014, this delivers a very charming style with aromas of ripe peach and melon. The palate adds grilled nuts and citrus in a soft, smooth and creamy mode. Good concentration. Drink now."