



## LARMANDIER-BERNIER



### LONGITUDE 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.

### LONGITUDE 1<sup>ER</sup> CRU BLANC DE BLANCS NV ||

**BLEND** | 100% Chardonnay

**VINEYARDS** | Vineyards are located in Vertus, Oger, Avize, Cramant, which form a line close to the 4th meridian.

**WINEMAKING** | 60% base wine hand harvested in 2012 blended with one third reserve with from 2004-2011 vintages. Wild yeast fermentation in casks, large wooden foudre and stainless steel 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** | 94 VIN & 93 WA

“An intensely mineral-driven wine, the NV Extra Brut Blanc de Blancs Premier Cru Longitude pulses with energy and tension. Partial aging in cask gives the wine much of its texture and slightly burnished quality to the fruit. Dried pear, spice, menthol and licorice are laced into a vinous, textured finish that speaks to crystalline purity and nuance.”

