



# VALKYRIE

SELECTIONS



## LARMANDIER-BERNIER



### TERRE DE VERTUS NON DOSÉ 2010

**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.

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**BLEND** | 100% Chardonnay

**VINEYARDS** | This vintage wine is from the Les Barillers lieux-dit situated mid-slope in Vertus, facing south-east.

**WINEMAKING** | Wild yeast fermentation in old oak casks and temperature controlled vats followed by lees aging with bâtonnage over the winter. Secondary fermentation and further aging on the lees for over five years. Disgorged 6 months prior to release.

**ALCOHOL** | 12%

**DOSAGE** | zero dosage

**PRESS** | 93 JS

“A more reductive tending Champagne, with smooth baking spices and lemon custard, as well as nutmeg, and chalky wet white stones, too. The palate has immense depth, with a warm, spicy thread and a very fluid, grapefruit and lemon core. Super fine and saline mineral finish. Disgorged September 2016. Drink now.”

