



VALKYRIE

SELECTIONS



LARMANDIER-BERNIER



TERRE DE VERTUS NON DOSÉ 2014

CHAMPAGNE LARMANDIER-BERNIER || One of the true gems in Champagne, Larmandier-Bernier is a small grower estate with eighteen 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.

TERRE DE VERTUS NON DOSÉ 2014 ||

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 large wooden foudres followed by lees aging with bâtonnage over the winter. Secondary fermentation and further aging on the lees for over five years. Disgorged 1 year prior to release. No dosage.

PRESS | 94+ WA

“Disgorged in January 2020, the 2014 Brut Nature Blanc de Blancs Premier Cru Terre de Vertus is a fine follow-up to the excellent 2013 and 2012 renditions. Unwinding in the glass with scents of white flowers, citrus oil, crisp orchard fruit, fresh pastry and almonds, it’s full-bodied, layered and vinous, with more richness and mid-palate amplitude than the tauter 2013, underpinned by racy acids and chalky structuring extract.” - William Kelley

