



Champagne Larmandier Bernier, Extra Brut 1er Cru Rosé de Saignée, Côte des Blancs, Champagne, France

Producer Profile

Averaging 33 years of age, Larmandier-Bernier's 15 hectares of vineyards lie on the spectacular terroirs of the Côte des Blancs:

Vertus, a 1er cru village, as well as the Grand Crus Cramant, Chouilly, Oger and Avize. According to Pierre and Sophie Larmandier, "the creation of a great Champagne, like the creation of any great wine, begins in the vineyard." This philosophy is why they manage their vineyards biodynamically, harvesting their grapes manually at optimal ripeness to produce extraordinary expressions of each terroir. Fermentation using natural yeasts in a mixture of stainless steel vats, wooden casks and barrels, together with long, slow ageing at either Brut Nature (0 g/l) or Extra Brut (2-5 g/l) allows for the clearest of expressions.



Product code: 5522

Technical Details

Varieties:

Pinot Noir 90%

Pinot Gris 10%



ABV: 12.5%

Colour: Rose

Style: Champagne

Case Size: 6 x 75cl

Oak Ageing

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