



Champagne Larmandier-Bernier, Non Dosé 1er Cru Blanc de Blancs Terre de Vertus, Côte des Blancs, Champagne, France, 2017



Product code: 5519

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.

VITICULTURE

This plot of Chardonnay has been vinified separately since 1995. It's a parcel named "Les Barillers", situated mid-slope in Vertus. This terroir is very particular: delicate, saline and at the same time, very complex. The balance is already present, so no need for any blending. 2017 vintage, first vintage for Arthur, was hot and dry in the Côte des blancs. This wine is powerful thanks to this sunny year and it retains the tension that is unique to Terre de Vertus.

WINEMAKING

The natural alcoholic fermentation (indigenous yeasts) and the malolactic fermentation begin spontaneously in the Stockinger wooden vats and casks. The wines are matured on the natural lees during their first year, with no filtering or fining being carried out. The bottling takes place at the end of July and there is no blending with other years – this is a vintage Champagne –or with other terroirs – this is a single-parcel cuvée. The bottles are taken down into the coolness of the cellars. The second fermentation takes place and maturation 'on laths' goes on for at least 5 more years. Each bottle is disgorged by hand 12 months before being marketed. This wine is zero dosage (no sugar added) so as to respect throughout its purity.

TASTING NOTE

Bright acidity, ample flesh the crisp apple fruits are supported by brioche, citrus zest and freshly baked bread.

FOOD MATCHING

The perfect pairing for seafood dishes like sushi, sashimi, oysters or scallops

TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Features:

Vegetarian

ABV: 13%

Closure: Natural cork

Colour: White

Style: Champagne

Case Size: 6 x 75cl

Oak Ageing

Time: 12 Months

Type: Stockinger wooden vats and casks

% wine oaked: 100

Vegan
Biodynamic
Organic

% new oak: None

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