

Larmandier - Bernier

Larmandier-BernierLongitude

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Cotes de Blancs

CEPAGE: 100% Chardonnay

WINEMAKING: Vineyards are located in Vertus, Oger, Avize, Cramant, which form a line close to the 4th meridian. 60% vintage base wine blended with the estate's perpetual reserve started in 2004. 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 three years. Disgorged 6 months prior to release.

ALCOHOL BY VOLUME: 12.0%

THE STORY

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. In 1992, Pierre began to convert the vineyards over to organic and then to full-blown biodynamic viticulture in 1999.

THE SELLING POINTS

AWARDS: 93pts Vinous, 92pts Wine Advocate

SUSTAINABILITY: Biodynamic In Practice, Minimal Intervention / Augmentation, Natural Fermentation

