



CHAMPAGNE
LARMANDIER-BERNIER

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'LATITUDE' EXTRA BRUT

Champagne, France

BC +483834 12x750ml



94 points, Antoni Galloni, Vinous

"The NV Extra Brut Blanc de Blancs Latitude 1er Cru is powerful, full-bodied and structured, with a real sense of depth. Smoke, lemon peel, crushed rocks, graphite, menthol, dried pear and chamomile nuances infuse this virile Champagne. Readers looking for a Champagne to drink at the dinner table will adore the Latitude. This is an especially fine edition. Don't miss it. The current release is based on the 2014 vintage, with 40% reserve wines. As always, the Latitude emerges from the southern part of Vertus, an area that has historically been planted with Pinot Noir, which was considered better suited than Chardonnay because of the clay-rich soils."

In the past, this cuvée was known as "Tradition", a name chosen in the 1970's by Pierre's parents. The name "Latitude" was chosen to characterise better this very round cuvée, with its rich, charming style. It is made exclusively from Chardonnay grapes which all come from the same "latitude": the south of Vertus. A generous terroir and grapes picked fully ripe: the Latitude cuvée is the festive Champagne par excellence, which nonetheless retains the characteristic purity of the estate's Champagnes.

Vineyards - Grands crus: Cramant, Avize, Oger and Premier cru: Vertus. Grapes coming exclusively from 45-acre estate. Biodynamic viticulture for more than 20 years. Exceptional terroir: outcropping Campanian chalk.

Winemaking - The grapes are pressed gently, the juices are clarified very slightly and then go directly into wood. The natural alcoholic fermentation with indigenous yeast and the malolactic fermentation begin spontaneously in the Stockinger casks and vats. The wines are matured on the lees during their first year, with no filtering or fining being carried out. The blending and the tirage are carried out in July. The bottles are taken down into the coolness of the cellars and stacked on lattes, the second fermentation takes place and maturation goes on for at least two more years. Each bottle is disgorged by hand 6 months before being marketed. 4g/l dosage.

DREAM**WINES**