



LARMANDIER-BERNIER





LES CHEMINS D'AVIZE 2011

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.

LES CHEMINS D'AVIZE GRAND CRU 2011 ||

BLEND | 100% Chardonnay

VINEYARDS | From the Chemin de Plivot and Chemin de Flavigny lieux-dits, located in the Grand Cru village of Avize. Deep chalky soil and poor or nearly no topsoil, on a southeast facing hill. The Larmandiers purchased a small press in order to vinify this singular wine separately beginning in 2009 (it was previously included in Longitude).

WINEMAKING | Fermented using natural yeasts in a combination of barriques and used foudres and left on the lees during the winter. Secondary fermentation and further aging on the lees for over five years. Disgorged 1 year prior to release.

ALCOHOL | 12%

DOSAGE | 2gr/l dosage

PRESS | 97 WA

""Superb, unfurling in the glass with a classy bouquet of warm biscuits, waxy citrus rind, buttered yellow apples and hints of gingerbread. On the palate, the wine is broad, full-bodied and powerful, with an ample core of fruit, ripe acids, superb concentration and a delicate mousse, concluding with a long finish. This is the most generous, sun-kissed wine in the range."

SPARKLING | CHAMPAGNE

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