# REVIEWS VINOUS DECEMBER 2019

## CHAMPAGNE LARMANDIER-BERNIER

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# Longitude 1er Cru Blanc de Blancs Extra Brut NV $\parallel$

"The NV Extra Brut Blanc de Blancs Longitude 1er Cru dazzles with precision, cut and a sense of translucence that is hard to capture with words. Chalk and limestone soils give the Longitude layers of nuance and detail that are a wonder to discover. In the glass, the Longitude is not especially obvious, rather it is a Champagne of subtlety, precision and total class. Lemon peel, herbs, mint and dried flowers are some of the many notes that grace this utterly exquisite Blanc de Blancs. This release is 60% 2014 and 40% reserve wines. Dosage: 4 gr/L. Disgorged: June, 2018."



#### Latitude 1<sup>er</sup> Cru Blanc de Blancs Extra Brut NV ||

"The NV Extra Brut Blanc de Blancs Latitude 1er Cru is a gorgeous wine, and a terrific introduction to the Larmandier-Bernier Champagnes. Bright and floral at the outset, the Latitude also possesses terrific depth and tons of resonance that carries through to the finish. In this tasting, the Latitude is just stellar. All the elements fall into place effortlessly in a Champagne that captures the essence of Chardonnay in this southern part of Vertus, where the wines tend to be ample in feel. This release is 60% 2015 and 40% reserve wines. Dosage: 4 gr/L. Disgorged: December, 2017."



### Terre de Vertus 1<sup>er</sup> Cru Blanc de Blancs Extra Brut 2013 ||

"The 2013 Brut Nature Blanc de Blancs Terre de Vertus 1er Cru is bright, tightly wound and focused, all qualities that are further brought out by the non-dosé style. There is plenty of energy and character, but in tasting, the 2013 comes across as a bit clenched and austere. I would give it a year or two to see if a bit more richness develops in bottle. Candied citrus, crushed rocks, slate and a slight touch of classic reduction adds character. The Terre de Vertus is a blend from the Les Barillers and Les Faucherets fermented 60% in neutral barrique and 40% in foudre, and then aged on the cork. No dosage. Disgorged: September, 2018.



## Vieille Vigne du Levant Grand Cru Blanc de Blancs 2010 ||

"The 2010 Extra Brut Vielle Vigne de Levant Grand Cru is a gorgeous wine for drinking now and over the next handful of years. Aging on the cork for nearly eight years yields a Champagne with real nuance and complexity. Apricot, honey, dried herbs and wild flowers all grace this super- expressive Champagne. Light tropical overtones suggest the 2010 is more of a medium-term drinker rather than a long-distance runner. The 2010 is in a beautiful spot right now to deliver maximum drinking pleasure. I would not push my luck on aging though. Pierre and Sophie Larmandier craft the Levant from 50-70-year-old vines in Cramant. The 2010 was fermented 60% in neutral barrique and 40% in foudre, and then aged on the cork. Dosage: 2 gr/L. Disgorged: June, 2018."



# Rose de Saignee Extra Brut NV (2015) ||

"Larmandier-Bernier's (2015) Extra Brut Rosé de Saignée just sensational. In 2015 the Rosé is endowed with stunning depth, richness and explosive aromatic intensity. Over the last few vintages, the Larmandier's have moved their Rosé away from the dark, overt wines of the past to a style that emphasizes focus and cut. Those qualities come through loud and clear in a Champagne that sizzles with tension. A whole range of floral and savory overtones punctuate the striking finish. The 2015 is simply magnificent. Run, don't walk. Dosage: 3 gr/L. Disgorged: March, 2018."