

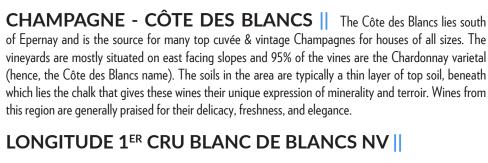
## **LARMANDIER-BERNIER**





## **LONGITUDE NV**

**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.





VINEYARDS | Vineyards are located in Vertus, Oger, Avize, Cramant, which form a line close to the 4th meridian.

WINEMAKING | 60% base wine hand harvested in 2014 blended with 40% reserve wines from 2004-2013 vintages. 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 | 12% DOSAGE | 3gr/l

## PRESS | 93 VIN & 93 JS

"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. Disgorged: June, 2018." - Antonio Galloni

