

LARMANDIER-BERNIER

Vertus, Côte des Blancs

Certified Biodynamic

OVERVIEW

- Small, certified-biodynamic grower located in Vertus
- Extremely low yields, 100% hand harvesting, natural yeast fermentation, no fining/filtration
- Their methods produce ripe grapes that are reflective of their terroirs, requiring little to no dosage
- Their top wines are all single-vineyard, single-vintage and single varietal
- Wines aged in a mix of tank, used barriques, and old foudres (4,000L)
- Extremely pure and precise wines with elegance, power and definition



WINE LIST

BLANC DE BLANCS PREMIER CRU EXTRA BRUT NV

Certified Biodynamic

Grape(s): 100% Chardonnay

Vintage(s): 60 % from 2007; 40% reserve wines from 2006 and 2005

Vineyard(s): 70% Premier Cru: Vertus; 30% Grand Crus: Cramant, Avize and Oger

Vinification: Natural yeast fermentation in stainless steel vats; aged sur lie in winter; reserve wines stored in wood casks and vats; blended & bottled with very light filtration; 4 gram dosage

TERRE DE VERTUS BLANC DE BLANCS 1ER CRU BRUT NATURE NV

Certified Biodynamic

Grape(s): 100% Chardonnay

Vintage(s): 100% 2006

Vineyard(s): Les Barillers and Les Faucherets situated mid-slope in Vertus (Le Mesnil side)

Vinification: Natural yeast fermentation in used foudres; aged sur lie in winter; bottled unfiltered and unfiltered; non-dosé

ROSÉ DE SAIGNÉE EXTRA BRUT 1ER CRU NV

Certified Biodynamic

Grape(s): 100% Pinot Noir

Vintage(s): 100% 2007

Vineyard(s): 100% Vertus, 45-50 year old vines

Vinification: Destemming, followed by 2-day maceration; fermented saignée method in enamel-lined stainless steel vat; Bottled unfiltered and unfiltered; 3 grams dosage

CRAMANT VIEILLES VIGNES EXTRA BRUT GRAND CRU 2005

Certified Biodynamic

Grape(s): 100% Chardonnay

Vintage(s): 100% 2005

Vineyard(s): 100% Cramant from 48-70 year old vines

Vinification: Natural yeast fermentation in 60% used barriques and 40% old foudres; sur lie in winter; Bottled unfiltered and unfiltered; 2 gram dosage