



LARMANDIER-BERNIER
CHAMPAGNE

(<https://larmandier.fr/en/>).

Champagne Extra Brut

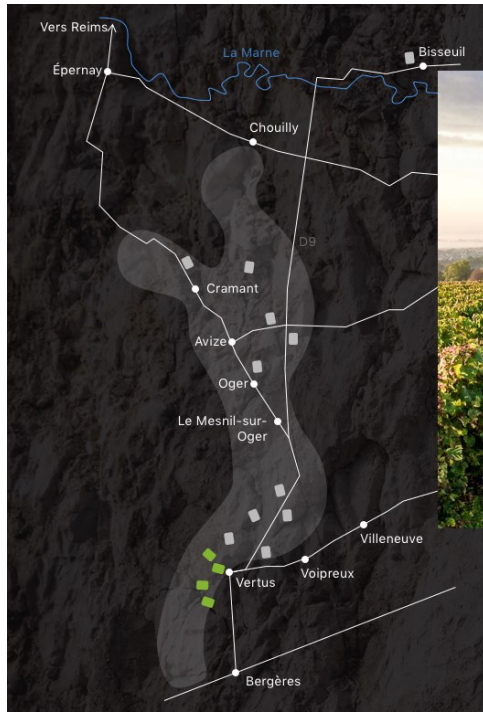
LATITUDE

At this latitude, the south of Vertus, the *terroir* is rich, and gives birth to very round Chardonnay. The Champagne for pleasure at any time...

BUY

CHAMPAGNE LATITUDE EXTRA-BRUT

ORIGINS



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.

This non-vintage *cuvée* contains 40% of wines coming from the estate’s perpetual reserve started in 2004.

100%

Chardonnay

40%

Reserve wines

2g/l

Dosage

VINIFICATION AND MATURATION

The grapes are pressed gently, the juices are clarified very slightly and then go directly into wood. The natural alcoholic fermentation (indigenous yeasts (<https://www.larmandier.fr/pages/ph-fr-vinification->



[elevation.php](#))) 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 9 months before being marketed. The dosage (<https://www.larmandier.fr/pages/ph-dosage.php?lang=fr>) is only 2 g/l (extra brut!).



TASTING NOTES