

Guy Larmandier



Cramant Blanc de Blancs Brut Zéro



At a Glance:

- **Appellation:** AOC Champagne Brut Nature
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** 0 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in the grand cru village of Cramant
- **Soil Types and Compositions:** Limestone chalk
- **Vine Age, Training, and Density:** Trained in Guyot, c. 40 years old, and planted at 7,500 vines/ha
- **Average Yields:** Controlled with severe winter pruning, debudding, and an occasional green harvest
- **Average Harvest Date and Type:** Manual harvest, mid-September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks
- **Pressing:** Vertical basket press
- **Time on Lees:** 3 years *sur lattes*
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 6 months in stainless-steel tanks
- **Press Wine:** *Cuvée* from first pressing and *Taille* from second pressing retained for champagnes
- **Fining and Filtration:** Unfined and filtered with diatomaceous earth
- **Sulfur:** 50-60 mg/l total sulfur

In The Glass:

The total absence of any sense of sweetness in this Brut Zéro allows the limestone to take center stage, and it presents in a more piercing and saline manner than in Larmandier's Brut wines. Despite its relative rigorousness and austerity, however, this is by no means a difficult wine. Rather, it will appeal to those who relish the sort of palpable, intense mineral character Champagne is capable of when made in such a straightforward fashion.