

Guy Larmandier



The cellars of Champagne Guy Larmandier are located in the village of Vertus at the southern base of the Côte des Blancs, while the Domaine holds 9 hectares of vineyards in the grand-cru-rated villages of Chouilly and Cramant and the 1er-cru Vertus and Cuis. We have worked with Guy Larmandier and his wife and children since 1982. These villages have always been renowned for the finesse and minerality of carefully-tended Chardonnay, and the promise of Larmandier's vineyard holdings are clearly transmitted to the glass through thoughtful cellar work.

Guy Larmandier established this domaine which, following his death, is now supervised by his wife, Colette, and their two children, François and Marie-Hélène. Annual production is on the order of 90,000 bottles. Harvest is conducted manually, the Champagnes are aged 36 months on the lees and the Champagnes destined for the US market are disgorged on order and receive a minimal dosage so as to emphasize the purity and finesse of this special terroir.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** Synthetic Treatments when necessary
- **Ploughing:** Occasional ploughing to maintain vineyard health
- **Soils:** Limestone chalk typical to the Côte des Blancs
- **Vines:** Trained in Guyot and planted at 7,500 vines/ha. Average vine age is 40 years.
- **Yields:** Controlled through winter pruning, debudding, and green harvesting
- **Harvest:** Exclusively manual, usually mid-September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Wines ferment with selected yeast in stainless-steel tanks.
- **Extraction:** Bâtonnage only to counter reduction
- **Chaptalization and Acidification:** None
- **Pressing:** 4000-kg vertical basket press
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation

Aging:

- **Élevage:** Wines age 6 months in stainless-steel tanks
- **Lees:** Most wines spend 2-3 years *sur lattes*. Cuvée signé François spends 5 years *sur lattes*.
- **Dosage:** Maximum dosage is 3 g/l.
- **Fining and Filtration:** Unfined and filtered with diatomaceous earth
- **Sulfur:** Total sulfur 50-60 mg/l