

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

Guy Larmandier



Vertus Brut



At a Glance:

- **Appellation:** AOC Champagne Brut
- **Encépagement:** Chardonnay (90%), Pinot Noir (10%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** 6 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in the 1er cru village of Vertus
- **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:

Whereas this possesses slightly less of the driving limestone cut of the Cramant, it shows more roundness of texture—in keeping with the terroir of Vertus. Subtle notes of fig and green apple frame the satisfyingly broad and long palate, and the overall personality of the wine is generous and forward.

Guy Larmandier



Vertus Brut Zéro



At a Glance:

- **Appellation:** AOC Champagne Brut Nature
- **Encépagement:** Chardonnay (90%), Pinot Noir (10%)
- **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 1er cru village of Vertus
- **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

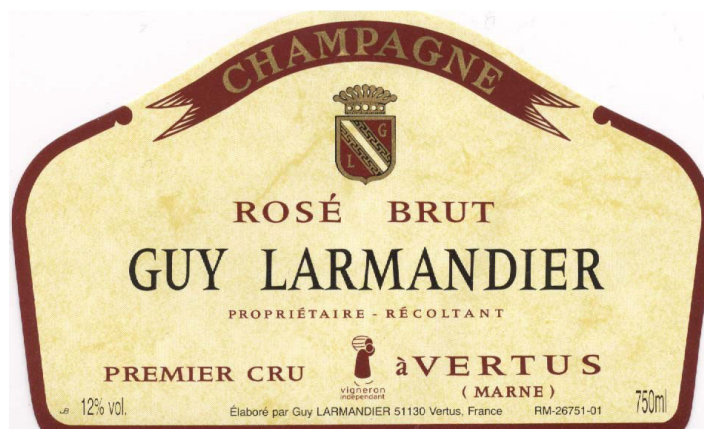
In The Glass:

From the same vines as the Vertus Brut, this bottling, without any dosage at all, does not sacrifice richness and balance. While perhaps a touch more filigree and leaning on finesse, it is a transparent, direct view to the terroir of Vertus.

Guy Larmandier



Vertus Brut Rosé



At a Glance:

- **Appellation:** AOC Champagne Brut
- **Encépagement:** Chardonnay (85%), Pinot Noir (15%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** 6 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in the 1er cru village of Vertus
- **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:** Chardonnay ferments with selected yeasts in stainless-steel tanks. Pinot Noir ferments in with selected yeasts in stainless-steel tanks following total destemming.
- **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:

Larmandier's Vertus Rosé is a happy marriage of Côte des Blancs elegance and ripe, succulent red fruit. While interesting, we found the experimental zero-dosage version of the rose sacrificed too much of that nicely caressing texture, and thus this cuvee will remain as it has always been—with around 6 g/l dosage. In keeping with the traditional method by which most rosé Champagne is made, 15% of the final blend comes from Pinot Noir vinified as a red wine.

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

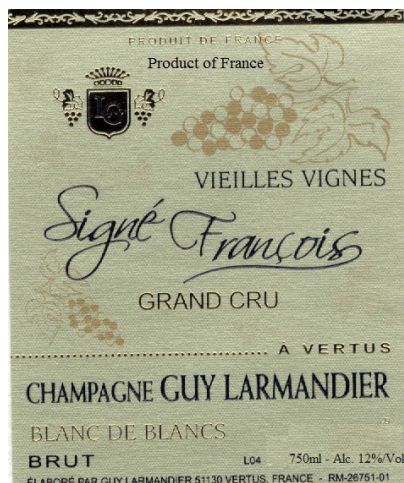
In The Glass:

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.

Guy Larmandier



Cuvée Signé François Vieilles Vignes



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 villages of Cramant and Choilly
- **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:** 5 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:

Larmandier's prestige cuvée is produced from their oldest parcels of Chardonnay in the grand cru village of Cramant (along with a small amount of fruit from a holding in the Grand Cru Chouilly), and it spends a full five years on the lees before disgorgement. The wine's depth and richness is extraordinary, voicing the sappy and dense character of the fruit François wrests from these old vines. Notes of pear tart, fresh figs, baked apples, and cherries frame a vibrant, expansive palate, and the wine's chalky core shows itself in a clinging, almost salty finish.