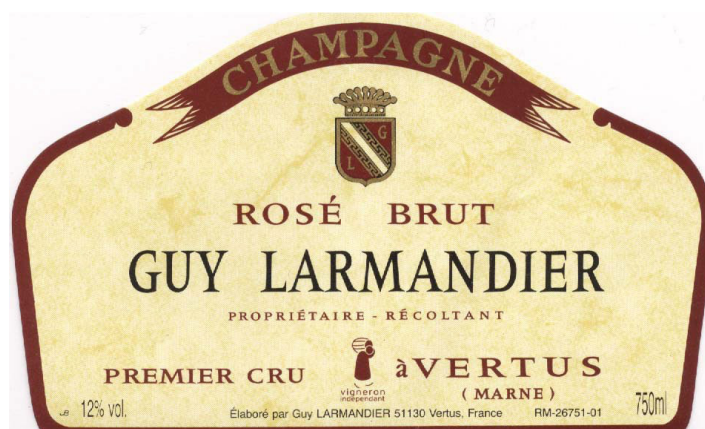


# Guy Larmandier



## 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.