

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.