



# VALKYRIE

SELECTIONS



## LARMANDIER-BERNIER



### VIEILLE VIGNE DU LEVANT 2010

**CHAMPAGNE LARMANDIER-BERNIER** || One of the true gems in Champagne, Larmandier-Bernier is a small grower estate with eighteen biodynamically farmed hectares in Grand Cru & Premier Cru villages of the Côte des Blancs. Both the Larmandier and Bernier families have had a long history in the Champagne region, dating back to the French revolution, but it was not until the marriage of Philippe Larmandier and Elisabeth Bernier in 1971 that Champagne Larmandier-Bernier was officially established. The small house today is directed by Pierre and Sophie Larmandier, who took over the direction of the family estate in 1988.

**CHAMPAGNE - CÔTE DES BLANCS** || The Côte des Blancs lies south of Epernay and is the source for many top cuvée & vintage Champagnes for houses of all sizes. The vineyards are mostly situated on east facing slopes and 95% of the vines are the Chardonnay varietal (hence, the Côte des Blancs name). The soils in the area are typically a thin layer of top soil, beneath which lies the chalk that gives these wines their unique expression of minerality and terroir. Wines from this region are generally praised for their delicacy, freshness, and elegance.

### VIEILLE VIGNE DU LEVANT GRAND CRU 2010 ||

**BLEND** | 100% Chardonnay

**VINEYARDS** | From the oldest estate Grand Cru vineyards in the village of Cramant - in the lieu-dit Bourron du Levant - these vines range from 50-70 years of age.

**WINEMAKING** | Fermented using natural yeasts in a combination of 60% used barriques and 40% used foudres and left on the lees during the winter. Secondary fermentation and further aging on the lees for over seven years. Disgorged 1 year prior to release.

**ALCOHOL** | 12%

**DOSAGE** | 2 gr/l

**PRESS** | 96 WA & 94 VIN

“Offers up a bright and detailed bouquet of citrus oil, flowers, white peach, warm bread and a delicate top note of walnut oil that’s less pronounced than its delicately oxidative 2009 counterpart. On the palate, the wine is full-bodied, broad and satiny, with considerable concentration and old-vine extract, concluding with a long and saline finish.” - William Kelley, *Wine Advocate*

