



CHAMPAGNE LARMANDIER BERNIER BRUT 1CRU BLANC DE BLANCS EXTRA BRUT LONGITUDE MAGNUM

100% Chardonnay de la Côte de Blancs.

De Côte des Blancs herbergt een groots terroir van krijt en dat proef je aan de schitterende mineraliteit en de pure stijl die deze Champagne zo bijzonder maakt.

‘Des notes de rhubarbe, de pierre salée, de poivre blanc et des nuances florales signent une cuvée remarquable d’élégance suave, d’embruns vertueux, de liqueur luxueuse de prune, teintée de coing d’abricot, d’acacia... C’est complexe et long. Le grain est fin, diaphane, le nectar est presque absent au profit de la sensation du terroir.’ **Gault & Millau, 2016 – 17/20**

Vinous – Antonio Galloni – score 94/100

The NV Extra Brut Blanc de Blancs 1er Cru Longitude is powerful, resonant and beautifully textured in the glass. This is the Larmandier-Bernier style at its best. Almond, dried flower, lemon confit, chamomile and mint are all laced together in a super-expressive, resonant Champagne that is firing on all cylinders today. Ample and enveloping, the Longitude is a wine of pure and total class. Longitude is 1005 Chardonnay taken from chalk and limestone-rich sites in Vertus, Cramant and Oger that sit at the same longitude. Of these, only Vertus is a 1er Cru village, as Cramant and Oger are both Grand Crus. Disgorged: December 2017.

Vinous – Antonio Galloni – score 93/100

The NV Extra Brut Blanc de Blancs Longitude 1er Cru is another fabulous wine from Pierre and Sophie Larmandier. Apricot, chamomile, hazelnut and lightly honeyed overtones fill out the wine’s ample frame effortlessly. It is fascinating to taste the Latitude and Longitude side by side. The Latitude is brighter and more focused, while the Longitude is all about texture and palate weight. The current release is based on the 2013 vintage, with 40% reserve wines. The Longitude is a blend of fruit from Vertus, Cramant and Oger. Because Vertus is a 1er Cru village, the Longitude is necessarily a 1er Cru Champagne, despite the presence of fruit from Grand Cru parcels in Cramant. Disgorged: January 2017. Dosage is 4 grams per liter.

The Wine Advocate – score 93/100

Nutty, herbal suffusion of pear, lemon, and green zebra tomato makes for a succulently juicy as well as intriguing cuvee that contrasts sharply – no doubt as intended – with the corresponding “Latitude” bottling. Here we haven’t the aromatic fireworks – though a haunting evocation of flowered, grassy meadow emerges as the wine sits open – but there is an especially fascinating mid-palate exchange with, in part, ineffable

elements of broadly mineral nature, leading to a finish of remarkable salivary compulsion and sheer length. This exceptional value in Champagne should merit following for at least 3-4 years.

WIL JE GRAAG MEER WETEN?

Schrijf je nu in op onze nieuwsbrief om op de hoogte gehouden te worden van de laatste nieuwtjes.

E-mailadres*



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