

# WARIS-LARMANDIER GRAND CRU BLANC DE BLANCS EXTRA BRUT CHAMPAGNE 'PARTICULES CRAYEUSES'



100% Chardonnay. Light yellow color with fine, persistent bubbles. Aromas of brioche, lemon, berries and peaches with mint, chalk and fresh minerality. Dry with high acidity, fresh citrus and chalky minerality. Dense bubbles that melt on the tongue and a lingering, elegant finish. Terroir-focused, understated, structured, and ultra-elegant. Organic/Biodynamic.

From vines 40+ years old. The soil in the vineyard is chalk. The grapes are hand-harvested and crushed in a traditional vertical wooden basket press; only free-run juice is used for the primary fermentation. Barrel-fermented with native yeasts in demi-muid Burgundy barrels and Avize Champagne barrels. Malolactic fermentation is spontaneous following alcoholic fermentation. The base wines are aged 6-18 months before secondary fermentation in bottle, followed by 24-36 months of lees aging, sur lattes. Racines de Trois is usually a two-vintage blend without the addition of solera wine to the blend. Disgorgements are done according to the lunar cycle.

Waris-Larmandier Champagne was founded by 5th generation grower Marie-Hélène Larmandier & her husband Vincent Waris in 1989. Today they are led by their eldest-son Jean-Philippe who converted his family's 22 acres of old-vine vineyards to biodynamic & regenerative farming principles, achieving certification in 2020. Today, he is joined by his brother, Pierre-Louis, and sister Inès. Their family history is a similar story to other winemaking families in small, famous wine regions; they are related to everyone!

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## *Tasting Note:*

WARIS-LARMANDIER  
GRAND CRU BLANC DE BLANCS  
EXTRA BRUT CHAMPAGNE  
'PARTICULES CRAYEUSES'

100% Chardonnay. Fine, persistent bubbles; aromas of brioche, lemon, berries, peaches, mint, chalk & fresh minerality; dry with high acidity & fresh citrus; understated, structured & ultra-elegant; dense, creamy bubbles & a lingering, elegant finish. Organic/Biodynamic.

## *Shelf Talker:*

WARIS-LARMANDIER  
GRAND CRU EXTRA  
BRUT CHAMPAGNE  
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CRAYEUSES'



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