

WARIS-LARMANDIER 'RACINES DE TROIS' BRUT CHAMPAGNE



Chardonnay, Pinot Noir and Meunier. Champagne of extreme purity with white-yellow color, minuscule bubbles and thick foam. Floral aromas with berries, grapefruit, cream, chalk and ocean spray. Flavors of apples and stone fruit, pure minerality, crunchy acidity and mousse that slides over your tongue like cream.

Harmonious, refined and elegant with sensual purity. Incredibly food-friendly. Organic/Biodynamic.

From vines 40+ years old. The soil in the vineyard is chalk, limestone and clay calcareous marl. The grapes are hand-harvested and crushed in a traditional vertical wooden basket press; only free-run juice is used for the primary fermentation. Ferments with indigenous yeast in stainless steel tanks and demi-muid Burgundy barrels. Malolactic fermentation is spontaneous following alcoholic fermentation. The base wines are aged 6-18 months before secondary fermentation in bottle, followed by 24 to 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 'RACINES DE TROIS' BRUT CHAMPAGNE

Chardonnay, Pinot Noir & Meunier.
Extreme purity, minuscule bubbles & thick foam; floral aromas with berries, grapefruit, cream, chalk & ocean spray; flavors of apples & stone fruit, minerality, crunchy acidity & creamy mousse; harmonious, refined & elegant.
Organic/Biodynamic.

Shelf Talker:

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