

WARIS-LARMANDIER 'L'INSTANT DE PASSIONS' EXTRA-BRUT ROSÉ CHAMPAGNE



Chardonnay and Pinot Noir, 50+ year-old vines. A very fine and creamy mousse and delicate texture. Mellow, earthy mushroom nuances, stony chalk, melting into strawberries, pink grapefruit, saline notes, and baking spices. The harmonious palate has a savory, smooth and creamy texture and a long, elegant and supple finish. A rosé that can be enjoyed before a meal but also has the tension to pair beautifully with food. A very limited, complex, age-worthy *œil de perdrix* rosé. Organic/Biodynamic.

Sourced from the estate's biodynamically-farmed, old-vine chardonnay plots in the Grand Cru villages of Chouilly, Cramant, Avize, Oger, and Le Mesnil-sur-Oger in the Côte des Blancs, and pinot noir from the Côte des Bar. The soil is chalky clay. Grapes are picked separately by hand and crushed in a traditional vertical wooden basket press; only free-run juice is used for the primary fermentation. Chardonnay and pinot noir are barrel-fermented separately 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 blending 20% still pinot noir and secondary fermentation in bottle (*Méthode Champenoise with liqueur de tirage*), followed by 24-36 months of lees aging, *sur lattes*. Disgorgements are done according to the lunar cycle—dosage 4g/L.

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' EXTRA- BRUT ROSÉ CHAMPAGNE

Chardonnay & Pinot Noir. A very fine, creamy mousse; delicate texture; mellow, earthy mushroom & stony chalk melting into strawberries, pink grapefruit, saline & baking spices; harmonious; savory & smooth; long, elegant, supple finish. Organic/Biodynamic.

Shelf Talker:

WARIS-LARMANDIER EXTRA-BRUT ROSÉ L'INSTANT DE PASSIONS CHAMPAGNE



Chardonnay & Pinot Noir, 50+ year-old vines. A very fine, creamy mousse; delicate texture. Mellow, earthy mushroom & stony chalk melting into strawberries, pink grapefruit, saline & baking spices. Harmonious. Savory, smooth, creamy texture; long, elegant, supple finish. Enjoy before a meal; has the tension to pair beautifully with food. Limited, complex & age-worthy. Organic/Biodynamic.

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