

**CHAMPAGNE LARMANDIER-BERNIER BLANC DE BLANCS –
PREMIER CRU - ELABORÉ PAR LAMANDIER-BERNIER À 51
VERTUS – PRODUCE OF FRANCE 12,5 %**

VISUAL ANALYSIS: brilliant, intense straw yellow and as regards the effervescence the bubbles are fine, numerous and persistent

OLFACTORY ANALYSIS: at the beginning, it is possible to identify the citrus fruit and if you bring the glass at the nose, you will receive a good portion of the flavour of carbon dioxide. The rest of the olfactory bouquet is composed by sponge cake, hazelnut, peanuts, toasting scent, green banana, lemon leaf, whitethorn and lemon flower.

GUSTATIVE ANALYSIS: elegant, harmonic and balanced. It does not exist a substance or a sensation which prevails on the other; the final is lemon flavoured. The gustative persistence is about 4 seconds.

WINE-FOOD COMBINATION: aperitif with finger food

MY PERSONAL OPINION: a good champagne which exceeds a little bit in the sensation of carbon dioxide, due to the fact that the *liqueur de tirage* is full of sugar substances residue which confers more carbon dioxide odour and much more alcohol. The champagne arrives at the mouth with a velvet touch like a true *blanc de blancs* and therefore it is not so effervescent at the palate as the pinot noir was present in the grape blend.

Making reference to the champagne comparison, this champagne is better than a Pommery and G.H. Mumm, but quite far from a Egly-Ouriet and Philipponnat. It is a well-made product that it does not exceed, partly because the price is too high.