VINO FINO
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LARMANDIER-BERNIER CHAMPAGNE GRAND CRU les CHEMINS d'AVIZE BLANC de BLANCS EXTRA BRUT 2016

96 ORGANIC



$420

Product Code:	31926	Closure:	Cork
Country:	France	Unit:	Each
Region:	Champagne	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Champagne	Grape:	100% Chardonnay
		Natural:	Certified Organic

New Zealand Wide Delivery

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TASTING NOTES

Larmandier-Bernier is a renowned Maison de Champagne located in the Côte de Blancs that biodynamically cultivates its 18 hectares of vineyards, prioritising the preservation of old vines that are cultivated with minimal intervention. Ever the purists, Larmandier-Bernier utilises only indigenous yeasts, separate vinification for each cru, and little to no dosage for an unadulterated expression of terroir in their wines. The wines are vinified in a variety of stainless-steel tanks; large, old, wood foudres; enamel-lined tanks; or smaller Burgundian barrels, depending on each cru and each vintage.

Winery notes (2016 Vintage)
"Les Chemins d'Avize has arrived to complete the range of singular (single-parcel) Champagnes. This approach began back in 1988 with Vieille Vigne de Cramant, continued in 1995 with Terre de Vertus and in 1999 with le Rosé de Saignée.

Pierre and Sophie had known for a long time that the terroir of Avize deserved a singular cuvée. It was in 2009, thanks to the acquisition of a small press, that these two parcels were separated. They are situated in the heart of the village of Avize on the parcels named “Chemin de Plivot and “Chemin de Flavigny”. It is from the soil here – very poor, with the chalk outcropping – that the 60-year-old vines derive delicate floral characteristics and a unique mineral density."

96/100 RobertParker.com, Wine Advocate (2016 Vintage)
"The 2016 Blanc de Blancs Les Chemins d'Avize, disgorged in April 2024 with a dosage of two grams per liter, is a particular success. Hailing from Le Chemin de Flavigny and Le Chemin de Plivot, located in a flat part of Avize at the bottom of the slope, these are some of the last plots to be harvested, as the fruit ripens more slowly here. Vinified in 20-hectoliter Stockinger vat and barrels of various sizes, lower-than-average yields due to mildew pressure and a late-ripening season, it opens from the glass with aromas of marzipan, baked bread, lemon zest and beeswax. Elegantly muscular and vividly chalky, it’s layered and harmonious, underpinned by bright acidity, leading to a precise, long-lasting finish."

94/100 Jeb Dunnuck (2016 Vintage)
"The 2016 Champagne Grand Cru Blanc de Blancs Les Chemins d'Avize Extra Brut is a bright yellow colour and has a very pretty bouquet of green apple candies, lime Jell-O, white flowers, and quince. With medium body, it floats on the palate and perhaps feels a bit lean, but I love it. The mousse is refreshing and airy, and perhaps that also contributes to the lift, but its limey, pure Jell-O notes linger on the finish."

CONTACT VINO FINO

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