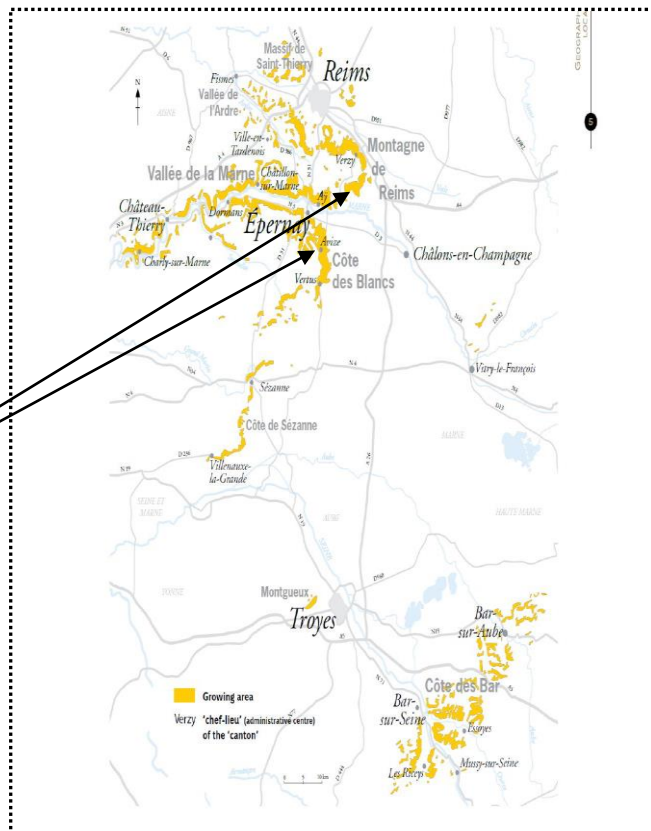




CHAMPAGNE LOMBARD

*Brut Nature Grand Cru
Millésime 2008*



The minerality of Mesnil-sur-Oger, the fineness of Avize, the structure and the amplitude of Ambonnay are the atoms of this rare cuvée. Its noble origins express themselves under the influence of a year particularly fresh which bring a sublime sharpness. The sun coming back before and during the harvest afforded a good grapes' maturation. These characteristics engrave 2008 on the great years triptych of 1990, 1992 and 2002: vintages perfectly drawn to make excellent vin de garde. This champagne is zero dosage to appreciate the terroir/year combination in its pure state.

BLENDING

80 % Chardonnay Grand Cru Mesnil-sur-Oger and Avize
20 % Pinot Noir Grand Cru Ambonnay

TECHNICAL INFORMATION *(written on the back label)*

Sugar : 0 g/l
Alcohol level : 12,5 % vol

YEAR OF BOTTLING, AGEING AND DISGORGEMENT DATE

Bottled in 2011
Ageing on lees in stainless steel vats
6 years minimum ageing in the cellar
Date displayed on the back label

AVAILABLE CONTENT

Bottle 75cl

TASTING NOTES

The color is bright, pale yellow with very fine bubble. The nose is complex and refined with citrus fruit, spices and viennoiseries notes. The pallet is rich and elegant with aromas of ginger, pear and toasted bread. Persistent final.
A very classy Champagne which will match perfectly with a roasted guinea fowl or any beautiful poultry.

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération