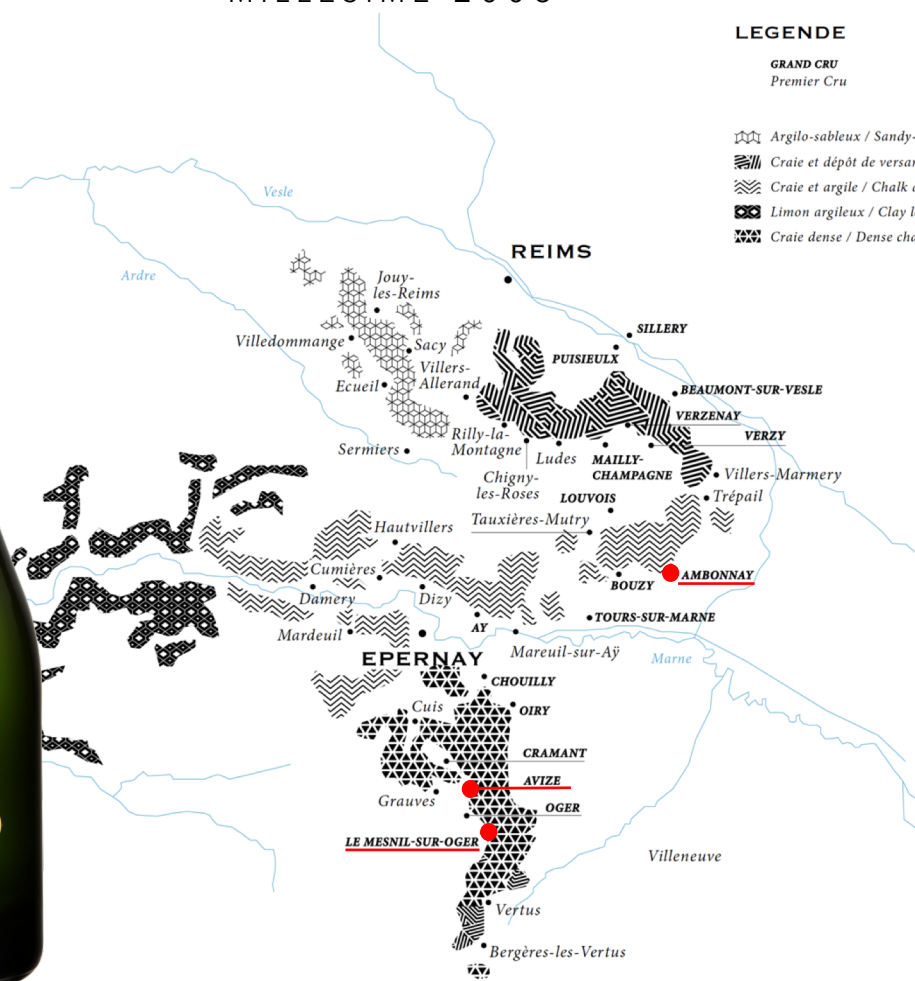




CHAMPAGNE LOMBARD

BRUT NATURE GRAND CRU
MILLÉSIME 2008



VINIFICATION

- AF in thermos-regulated stainless steel vats
- No fining
- Ageing 24 months in vats

BLEND

80% Chardonnay Grand Cru (Mesnil-sur-Oger et Avize)
20% Pinot Noir Grand Cru (Ambonnay)

AGEING IN BOTTLES

84 months minimum

DIGORGEMENT DATE

Displayed on the back label

DOSAGE

0g/L

AVAILABLE CONTENT

Bottle - 75cl

CLIMATE

2008 is a very fresh vintage, which gives the wine a sublime sharpness. The sun coming back before and during the harvest resulted in perfectly ripe grapes, on top of their very healthy state. These characteristics put the 2008 alongside the great vintages of 1988, 1989, 1990 : vintages perfectly crafted for bottle ageing.

NOTE FROM THE CELLAR MASTER

2008 was a great vintage, especially for the Chardonnays. They are in large majority in the blend to maintain the typical freshness of this vintage : the grapes was showing high acidity and excellent phenolic maturity. The Pinots Noir from Ambonnay bring body, necessary so that the wine represent the best his vintage.

CONTACT

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