



CHAMPAGNE LOMBARD

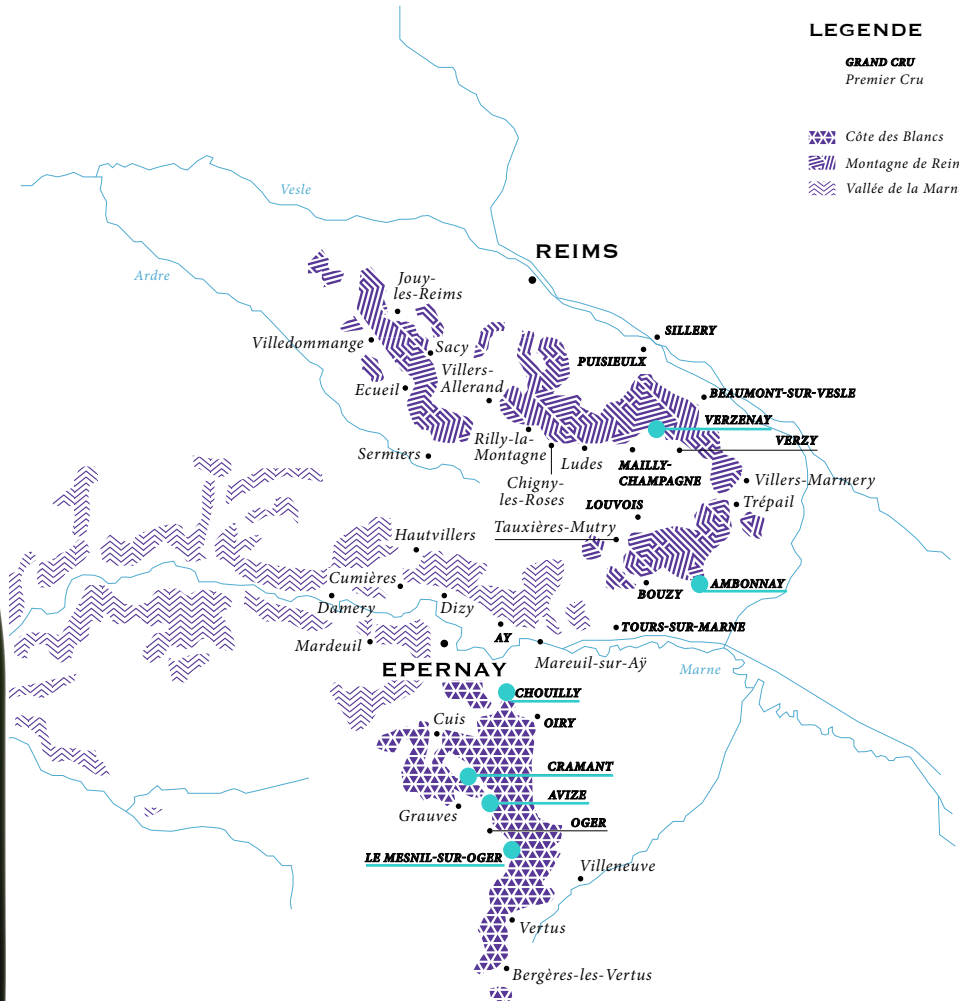
BRUT NATURE GRAND CRU



LEGENDE

GRAND CRU
Premier Cru

Côte des Blancs
 Montagne de Reims
 Vallée de la Marne



BLEND

50% Pinot Noir Grand Cru (Ambonnay, Verzenay)
50% Chardonnay Grand Cru (Le Mesnil-sur-Oger, Chouilly, Avize, Cramant)
(20% reserve wine)

VINIFICATION

- AF in thermos-regulated stainless steel vats
- No fining
- Ageing 6 to 8 months : 25% in barrel, 75% in vats
- Barrels : Seguin Moreau 3 wines minimum, light toast « Aquaflex » 3,50hl
- 80% of the blend with MLF blocked

AGEING IN BOTTLE

48 to 60 months

DISGORGEMENT DATE

Displayed on the back label

DOSAGE

0g/L

AVAILABLE CONTENT

Bottle - 75 cl

NOTE FROM THE CELLAR MASTER

This champagne combines the expressions of several terroirs. The chardonnays growing on the chalky soils of the Côte des Blancs, bring finesse and sharpness. The Pinot Noirs from the southern part of the Montagne de Reims, on clay-limestone soils, express fullness.

The barrels ageing is used to reveal the subtleties of these great terroirs thanks to a "gentle oxidation".

CONTACT

CHAMPAGNE LOMBARD
1 rue des Cotelles BP 118 - 51204 Epernay Cedex
☎ +33 (0)3 26 59 57 40 / info@champagne-lombard.com
www.champagne-lombard.com

