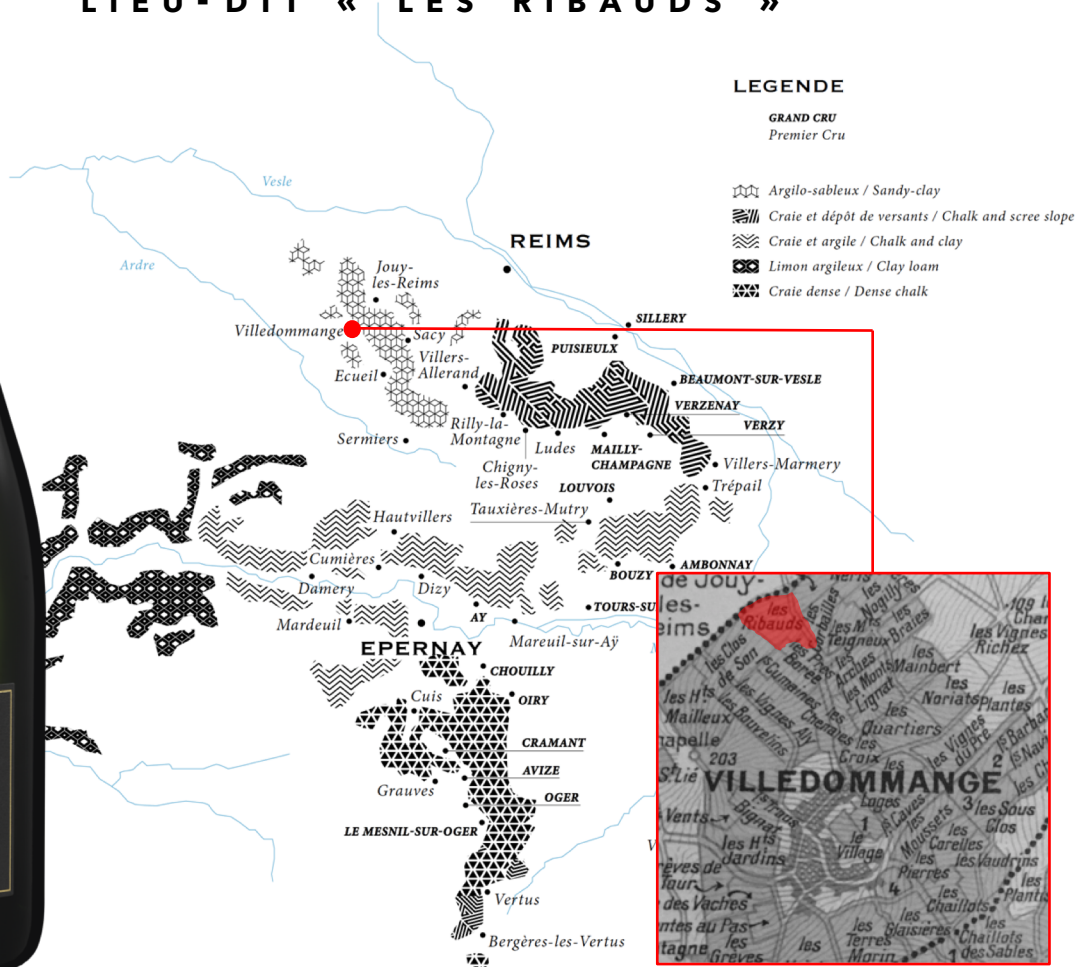




# CHAMPAGNE LOMBARD

BRUT NATURE  
VILLEDOMMANGE PREMIER CRU  
LIEU-DIT « LES RIBAUDS »



## VINEYARDS

- Soil : silt and clay
- Exposure : East
- Plot « Les Ribauds » : 39ares, located north side of the village, mid-slope.

## VINIFICATION

- AF in thermos-regulated stainless steel vats
- FML blocked
- No fining
- Ageing 6 to 8 months in barrel, stirring of the lees reasonably
- Barrels : 1 to 3 wines, light toast, 3,50hl

## BLEND

100% Pinot Meunier Premier Cru Villedommange (0% reserve wine)

## AGEING IN BOTTLE

48 to 60 months

## DISGORGEMENT DATE

Displayed on the back label

## DOSAGE

0g/L

## AVAILABLE CONTENT

Bottle - 75cl

## NOTE FROM THE CELLAR MASTER

The plot « Les Ribauds » reveals an uncommon expression of Pinot Meunier : richness and roundness with notes of ripe red fruits. The silt decompacts and soften the clay : the wine expresses with a certain freshness and spicy notes.

## 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

