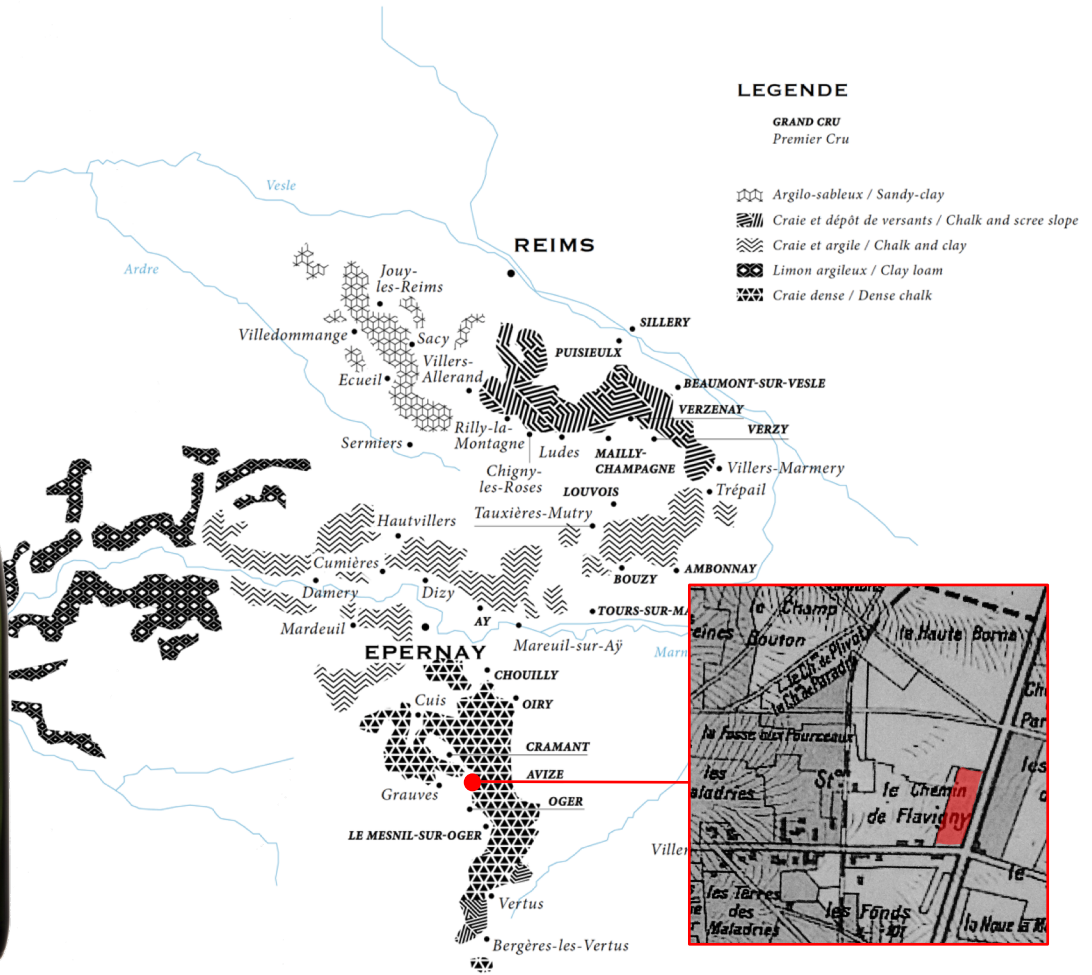




CHAMPAGNE LOMBARD

BRUT NATURE AVIZE GRAND CRU
LIEU-DIT « CHEMIN DE FLAVIGNY »



VINEYARDS

- Soil : clay and chalk
- Exposure : South-East
- Plot « Chemin de Flavigny » : 36ares, located in the lower part of the slope of Avize

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% Chardonnay Grand Cru Avize
(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 « Chemin de Flavigny » reveals an uncommon expression of Chardonnay : the moderate drainage of the soil, richer in clay than the mid-slope, combined with an advantageous exposure for the development of the ripeness of the grapes, make full-bodied wines with a wide range of aromas.

CONTACT

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