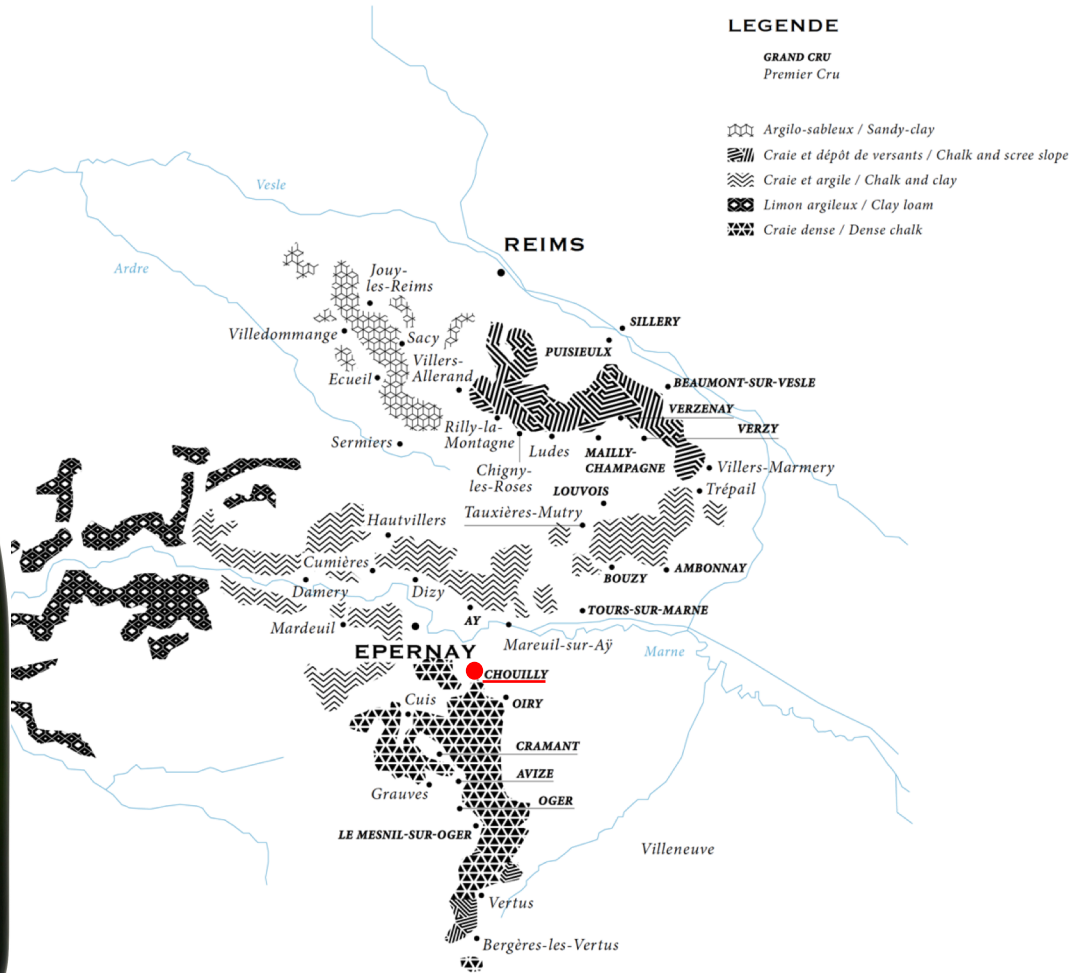




CHAMPAGNE LOMBARD

BRUT NATURE CHOUILLY GRAND CRU



VINEYARDS

- Soil north side : clay and chalk
- Soil Est side : clay and compact chalk

VINIFICATION

- AF in termos-regulated stainless steel vats
- MLF blocked
- No fining
- Ageing 6 to 8 months in vats

BLEND

100% Chardonnay Grand Cru Chouilly
(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

Chouilly is a vast terroir that is differentiated into 2 parts. On the North, the Chardonnays express more rounded notes and fullness. On the East, the Chardonnays show more sharpness and minerality. This champagne, which reflects the terroir in its global identity, is Brut Nature in order to fully appreciate its mineral and citrus identity.

CONTACT

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