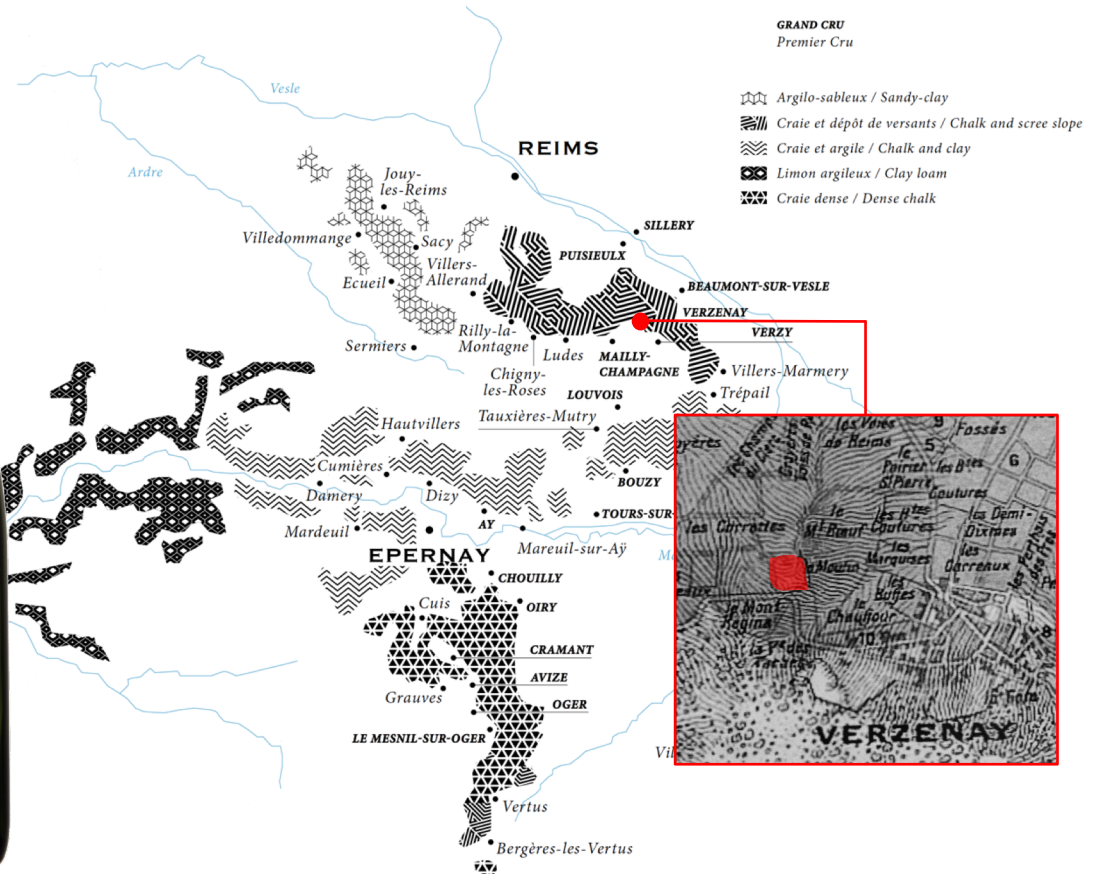




CHAMPAGNE LOMBARD

BRUT NATURE
VERZENAY GRAND CRU
LIEU-DIT « LES CORETTES »



VINEYARDS

- Soil : silt and chalk
- Exposure : West
- Plot « Les Corettes » : 36 ares, located under the windmill, on the slope on Mailly side

VINIFICATION

- AF in thermos-regulated stainless steel vats
- FML blocked
- No fining
- Ageing 4 to 6 months in barrel, stirring of the lees reasonably
- Barrels : 1 to 3 wines, light toast, 3,50hl and 6,15 hl

BLEND

100% Pinot Noir Grand Cru Verzenay
(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 Corettes » reveals an uncommon expression of Pinot Noir : the soil has a high capacity of drainage and the terroir is exposed to a half-day sunshine (afternoon). The sunlight hits the grapes during the warmest period of the day, which gives this wine a great structure and an intense aroma of agreeably sharp red fruits.

CONTACT

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