



CHAMPAGNE LOMBARD

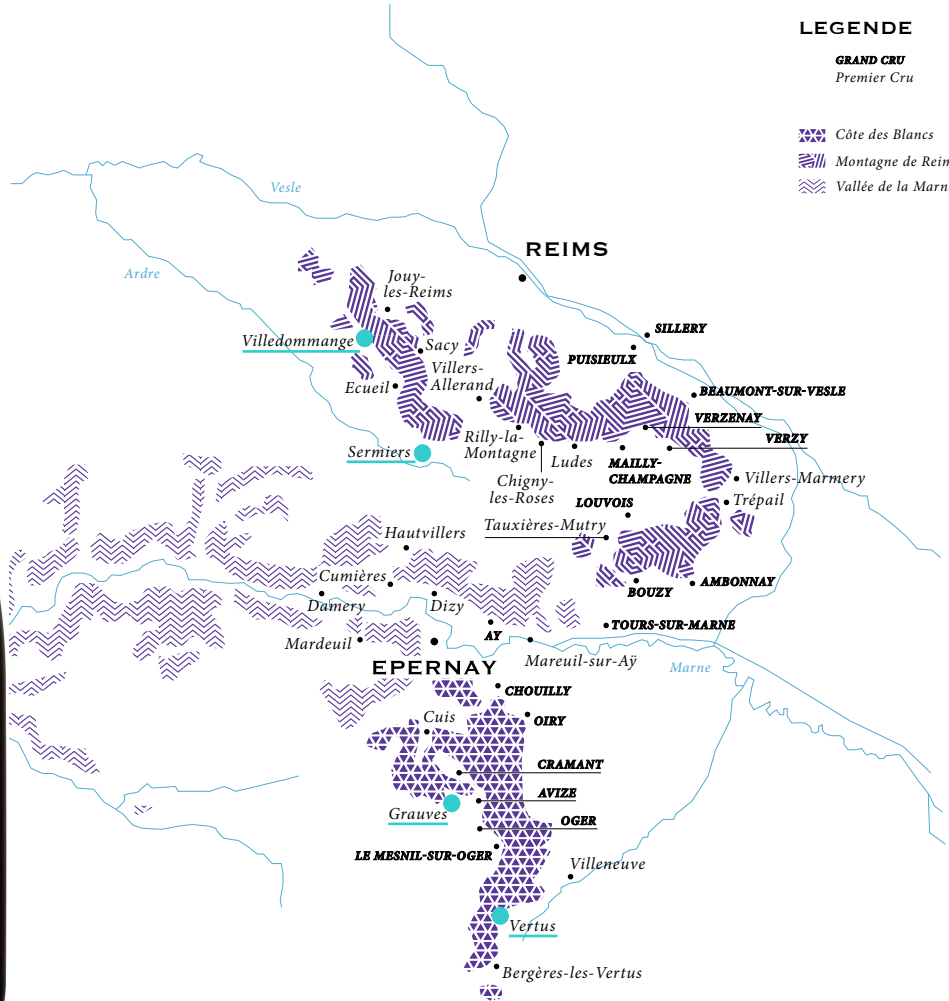
EXTRA BRUT PREMIER CRU



LEGENDE

GRAND CRU
Premier Cru

Côte des Blancs
 Montagne de Reims
 Vallée de la Marne



BLEND

40% Chardonnay Premier Cru (Grauves et Vertus)
30% Pinot Meunier Premier Cru (Coulomnes-la-M^{gne})
30% Pinot Noir Premier Cru (Sermier et Villedommange)
(20% reserve wine)

VINIFICATION

- AF in thermos-regulated stainless steel vats
- No fining
- Ageing 6 to 8 months in vats
- 50% of the blend with MLF blocked

AGEING IN BOTTLE

36 to 48 months

DISGORGEMENT DATE

Displayed on the back label

DOSAGE

4g/L

AVAILABLE CONTENTS

Half - 37,5 cl
Bottle - 75 cl
Magnum - 150 cl
Jéroboam - 300 cl
Matusalem - 450 cl

NOTE FROM THE CELLAR MASTER

The Pinots Noirs and Meuniers from the West side of Montagne de Reims (sandy-calcy soils), combined with the crispiness of the Chardonnays from Côte des Blancs (chalky soils), give to this low-dosage-champagne a good balance between crispness and fullness of aromas.

CONTACT

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