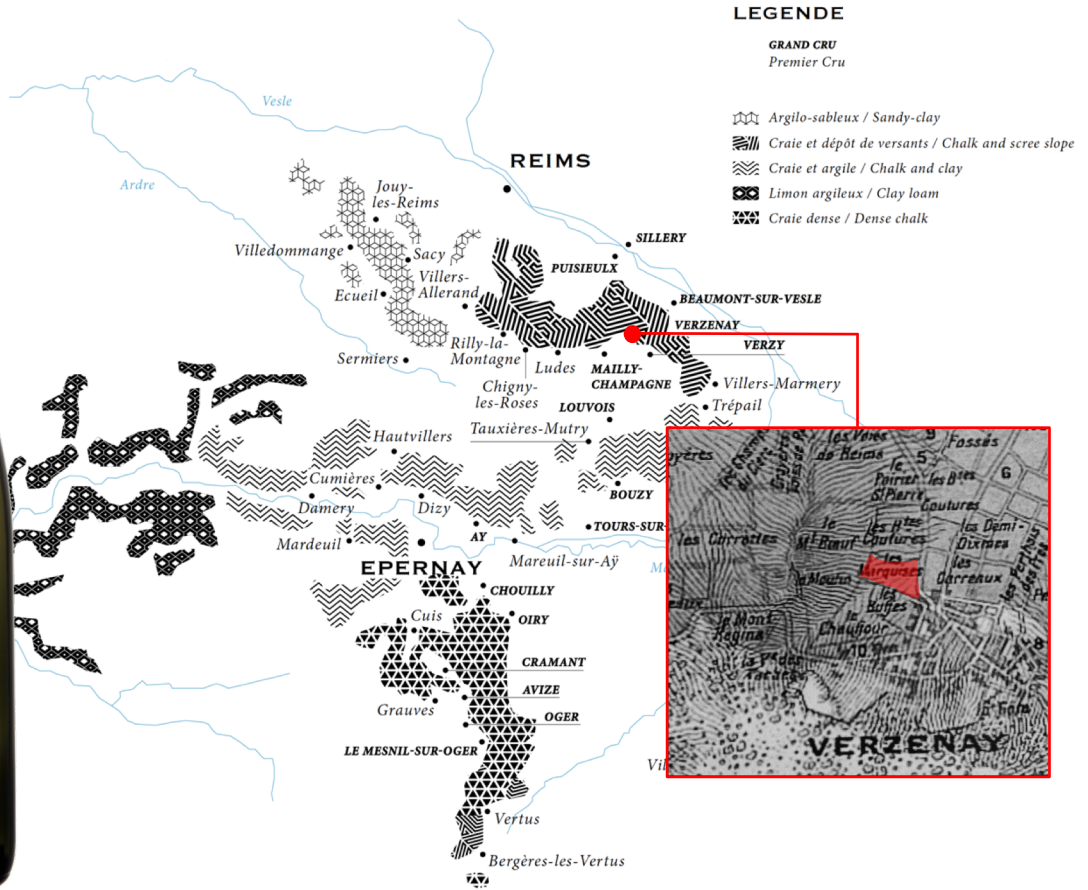




CHAMPAGNE LOMBARD

BRUT NATURE ROSÉE DE SAIGNÉE
VERZENAY GRAND CRU
LIEU-DIT « LES MARQUISES »



VINEYARDS

- Soil : silt and chalk
- Exposure : North-Est
- Plot « Les Marquises » : 36ares, located under the windmill, on the slope facing the village.

VINIFICATION

- Maceration of 8 hours before the "saignée"
- AF in thermos-regulated stainless steel vats
- FML blocked
- No fining
- Ageing 4 to 6 months in barrel, stirring of the lees reasonably
- Barrels : 4 to 5 wines 3,50hl

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 Marquises » reveals an uncommon expression of Pinot Noir : the terroir combines a high drainage capacity and an half-day sunshine exposure (morning) that makes a relatively mild climate. We find very delicate aromas of red fruits. The maceration of 8 hours offers a surprising aromatic fullness of this terroir characteristic.

CONTACT

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