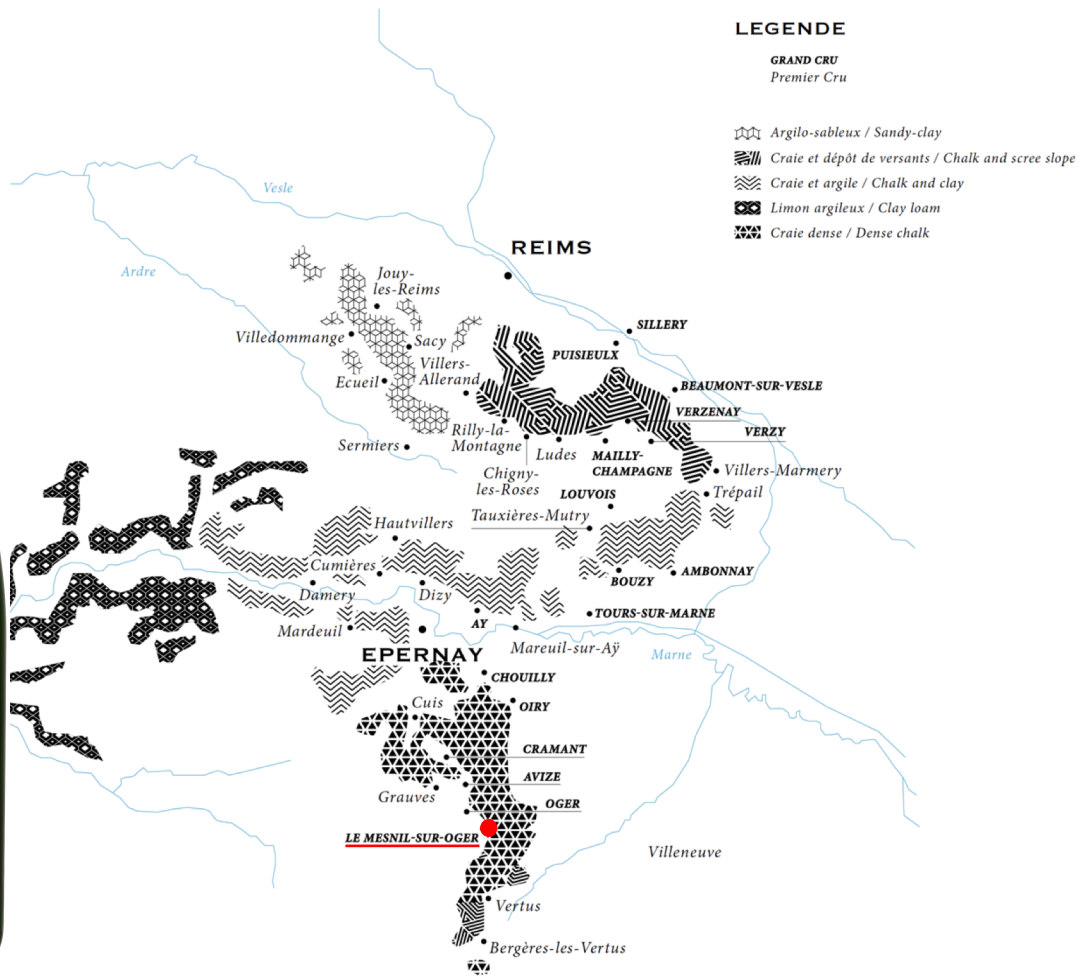




CHAMPAGNE LOMBARD

BRUT NATURE
LE MESNIL-SUR-OGER GRAND CRU



VINEYARDS

- Soil : chalk with a vein of flint
- Exposure : South / South-est

VINIFICATION

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

BLEND

100% Chardonnay Grand Cru Le Mesnil-sur-Oger
(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 terroir of Mesnil-sur-Oger delivers crisp Chardonnays, marked by a « gun powder » minerality and an lime aroma. This champagne is Brut Nature in order to fully appreciate its saline and mineral identity.

CONTACT

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