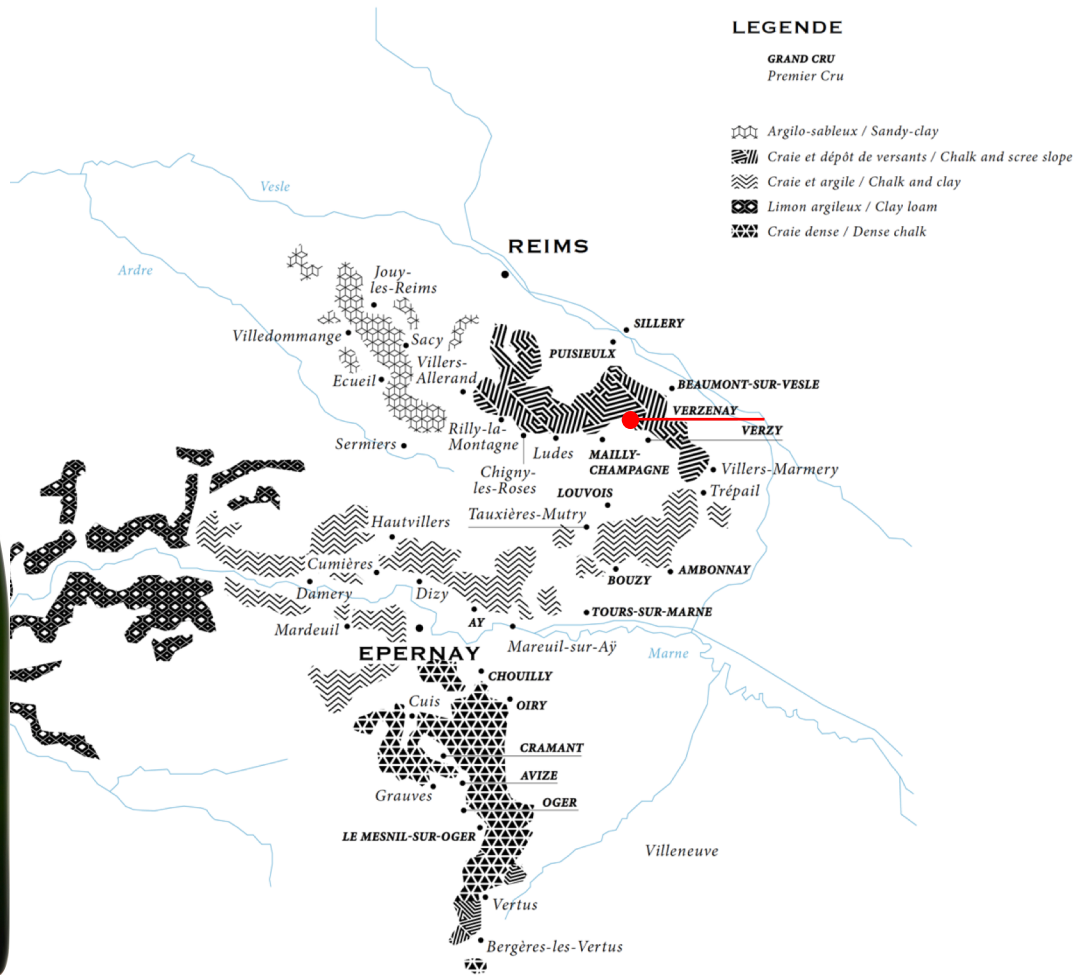




CHAMPAGNE LOMBARD

BRUT NATURE VERZENAY GRAND CRU



VINEYARDS

- Soil : chalk and silt
- Exposure : north

VINIFICATION

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

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

Thanks to fresher climate and well-draining soils, the terroir of Verzenay offers Pinots Noirs that express with finesse and crispness. This Champagne is Brut Nature in order to fully appreciate its mineral and velvety identity.

CONTACT

CHAMPAGNE LOMBARD
1 rue des Cotelles BP 118 - 51204 Epernay Cedex
☎ +33 (0)3 26 59 57 40 / info@champagne-lombard.com
www.champagne-lombard.com

