

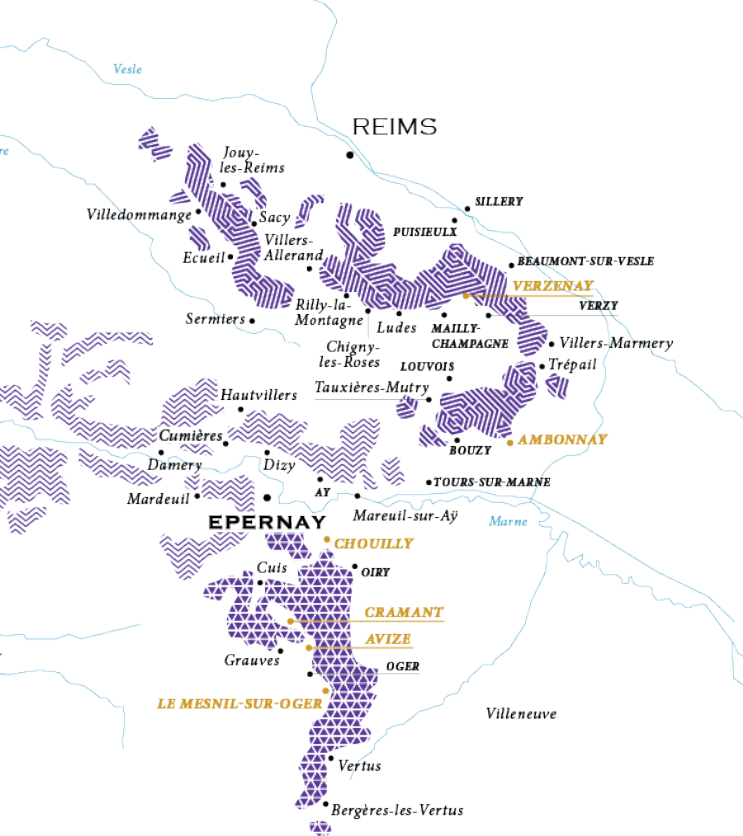


# CHAMPAGNE LOMBARD

*Brut Nature  
Grand Cru*

JACQUES ROBINSON  
**16**  
**20**

WINE ENTHUSIAST  
**91**



## BLEND

50% Pinot Noir Grand Cru  
*Ambonnay, Verzenay*  
50% Chardonnay  
*Mesnil-sur-Oger, Chouilly, Avize, Cramant*  
0% reserve wine

## VINIFICATION

AF in thermos-regulated stainless steel vats  
No fining  
Ageing 6 to 8 months : 25% in barrel, 75% in vats  
Barrels : Seguin Moreau 3 wines minimum, light toast « Aquaflex » 3,50hl  
80% of the blend with MLF blocked

## AGEING IN BOTTLE

48 months minimum

## DISGORGEMENT DATE

Displayed on the back label

## DOSAGE

0 g/L

## AVAILABLE CONTENT

Bottle - 75 cl

## NOTE FROM THE CELLAR MASTER

“This champagne combines the expressions of several terroirs. The Chardonnays growing on the chalky soils of the Côte des Blancs, bring finesse and sharpness. The Pinot Noirs from the southern part of the Montagne de Reims, on clay-limestone soils, express fullness. The barrels ageing is used to reveal the subtleties of these great terroirs thanks to a «gentle oxidation».”

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