

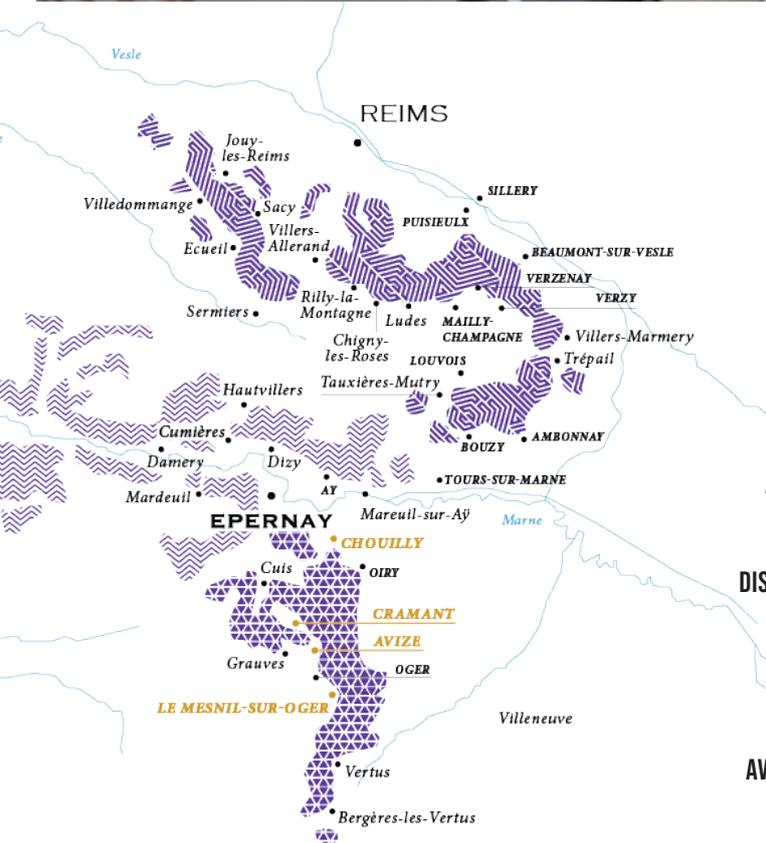


CHAMPAGNE LOMBARD

*Brut Nature
Grand Cru
Blanc de Blancs*

ISWC
95

WINE ENTHUSIAST
93



BLEND

100% Chardonnay Grand Cru
Mesnil-sur-Oger, Chouilly, Avize, Cramant
0% 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

48 months minimum

DISGORGEMENT DATE

Displayed on the back label

DOSAGE

0 g/L

AVAILABLE CONTENT

Bottle - 75 cl

NOTE FROM THE CELLAR MASTER

“The 50% chardonnay from Le Mesnil-sur-Oger delivers a crisp and mineral expression. Chouilly and Cramant bring more roundness while Avize brings finesse and elegance. Without dosage, this champagne highlights the chalky-minerality expression, typical from a champagne Blanc de Blancs, from the Côte des Blancs.”

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