

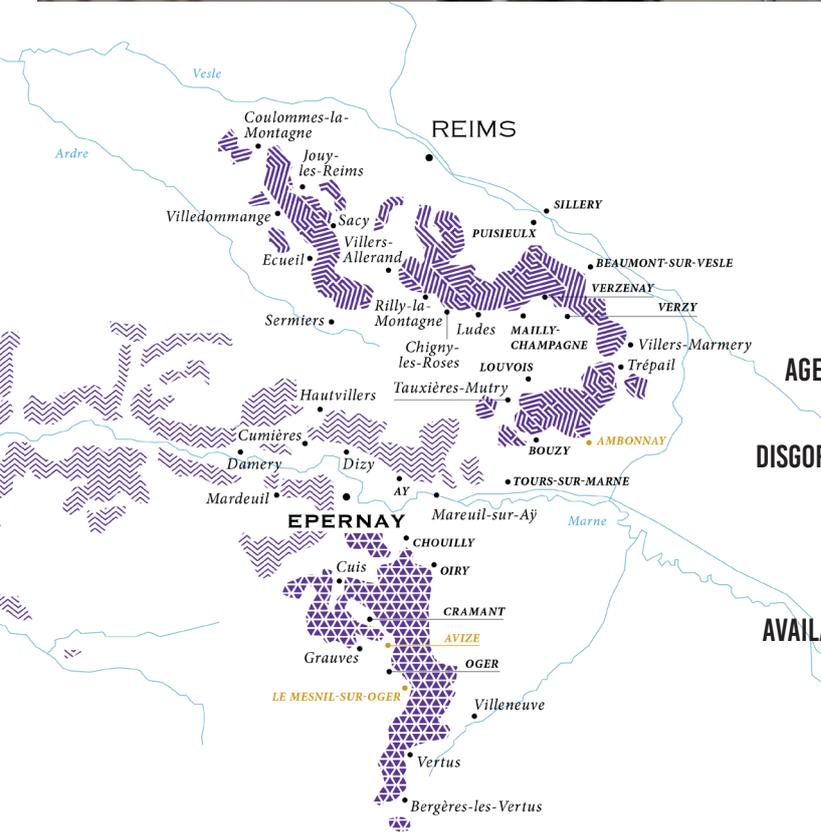


# CHAMPAGNE LOMBARD

Brut Nature  
Grand Cru  
Millésime 2008



JANIS ROBINSON  
16,5  
20  
WINE ENTHUSIAST  
93



**GRAPE** 80% Chardonnay Grand Cru  
*Mesnil-sur-Oger, Avize*  
20% Pinot Noir  
*Ambonnay*

**VINIFICATION** AF in thermos-regulated stainless steel vats  
No fining  
Ageing 24 months in VAT

**AGEING IN BOTTLE** 84 months minimum

**DISGORGEMENT DATE** Displayed on the back label

**DOSAGE** 0 g/L

**AVAILABLE CONTENT** Bottle - 75 cl

**VINTAGE** 2008 was a very fresh vintage, which gives the wine a sublime sharpness. The sun coming back before and during the harvest resulted in perfectly ripe grapes, on top of their very healthy state. These characteristics put the 2008 alongside the great vintages of 1988, 1989, 1990: vintages perfectly crafted for bottle ageing.

## NOTE FROM THE CELLAR MASTER

“2008 was a great vintage, especially for the Chardonnays. They are in large majority in the blend to maintain the typical freshness of this vintage : the grapes was showing high acidity and excellent phenolic maturity. The Pinots Noir from Ambonnay bring body, necessary so that the wine represent the best of its vintage.”

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

