



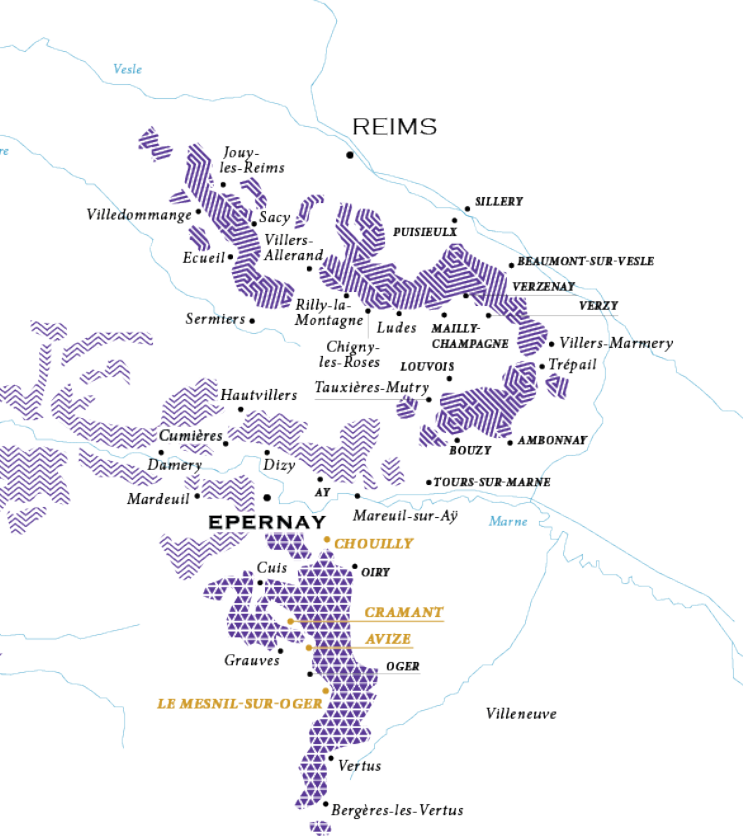
# CHAMPAGNE LOMBARD

Brut Nature  
Grand Cru  
Blanc de Blancs



ISWC  
95

WINE ENTHUSIAST  
93



**BLEND** 100% 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 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% Chardonnays 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.”

