



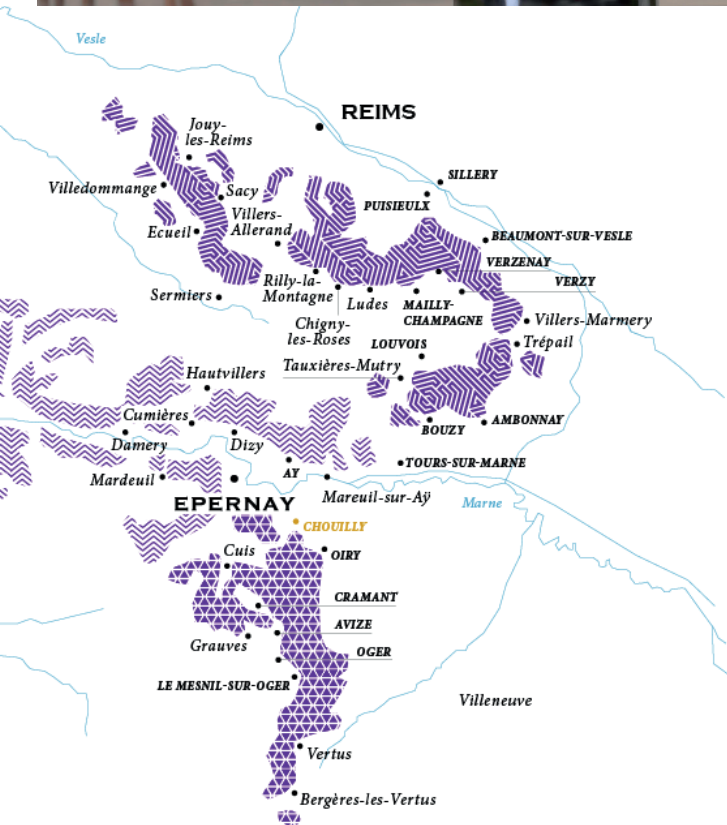
CHAMPAGNE LOMBARD

*Brut Nature
Chouilly Grand Cru*



ISWC
95

WINE ENTHUSIAST
92



VINEYARDS

Soil North side : clay and chalk
Soil East side : clay and compact chalk

GRAPE

100% Chardonnay Grand Cru
Cramant
0% reserve wine

VINIFICATION

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

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

“Chouilly is a vast terroir that is differentiated into 2 parts. On the North, the Chardonnays express more rounded notes and fullness. On the East, the Chardonnays show more sharpness and minerality. This champagne, which reflects the terroir in its global identity, is Brut Nature in order to fully appreciate its mineral and citrus identity.”

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