



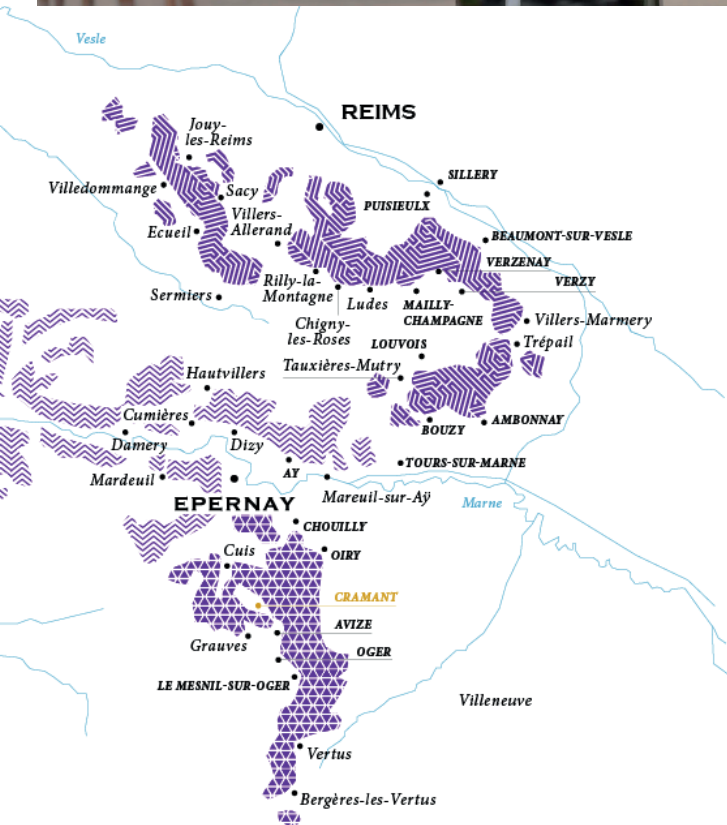
CHAMPAGNE LOMBARD

*Brut Nature
Cramant Grand Cru*



ISWC
96

WINE ENTHUSIAST
92



VINEYARDS

Soil : calcareous clay
Exposure : East

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

“The terroir of Cramant gives rich Chardonnays: the drainage capacity of the soil is moderated and the sunshine is advantageous to the development of ripening of the grapes. This champagne is Brut Nature in order to fully appreciate its full body and mineral characteristics.”