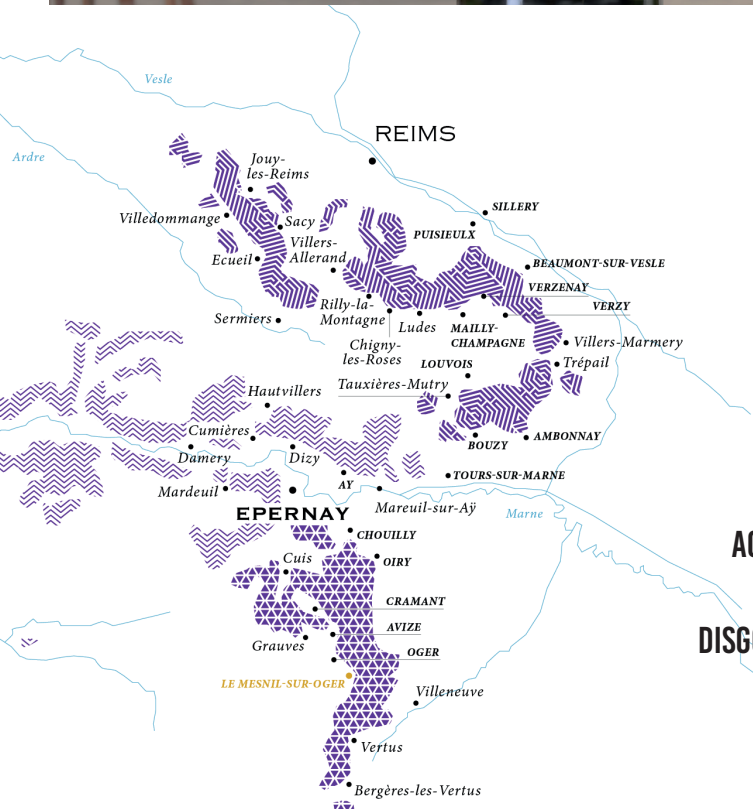




CHAMPAGNE
LOMBARD

*Brut Nature
Le Mesnil-sur-Oger Grand Cru*



BLEND

100% Chardonnay Grand Cru
Le Mesnil-sur-Oger
0% reserve wine

VINEYARDS

Clayey-calcareous and flint
South-east exposure

VINIFICATION

AF in termos-regulated stainless steel vats
MLF not initiated
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
Magnum - 150 cl

NOTES FROM LAURENT VAILLANT, CELLAR MASTER

The terroir of Mesnil-sur-Oger produces taut Chardonnays, characterized by a 'gun powder' minerality and lime aromas, balanced by delicate notes of white flowers. This champagne is non-dosé to highlight its saline identity and liveliness.

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

