



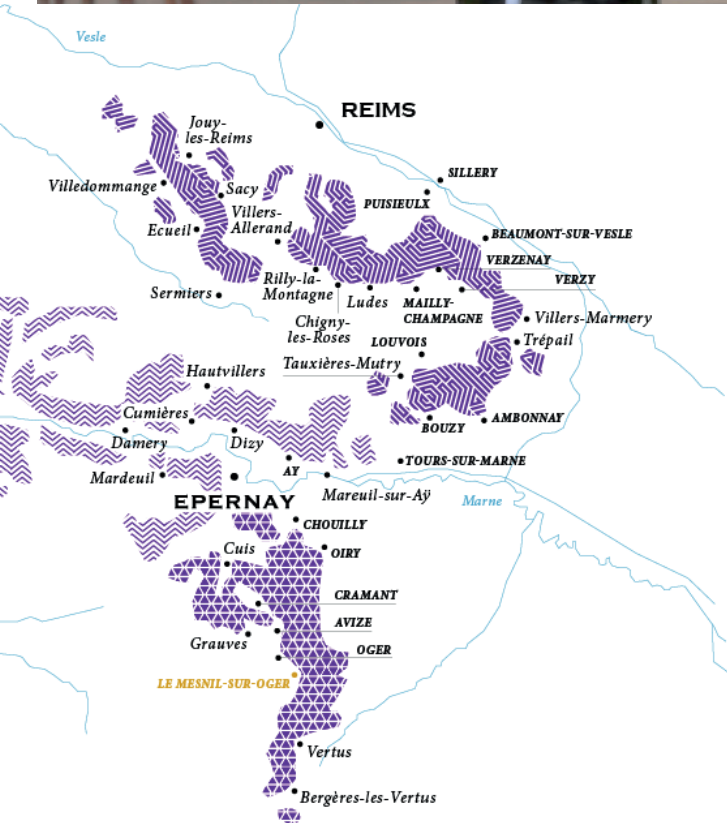
# CHAMPAGNE LOMBARD

*Brut Nature  
Le Mesnil sur Oger Grand Cru*



WINE ENTHUSIAST  
94

VIEW FROM THE CELLAR  
91



### VINEYARDS

Soil : chalky clay and flint  
Exposure : South-East

### GRAPE

100% Chardonnay Grand Cru  
*Le Mesnil sur Oger*  
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 Mesnil-sur-Oger delivers crisp Chardonnays, marked by a « gun powder » minerality and an lime aroma. This champagne is Brut Nature in order to fully appreciate its saline and mineral identity.”