



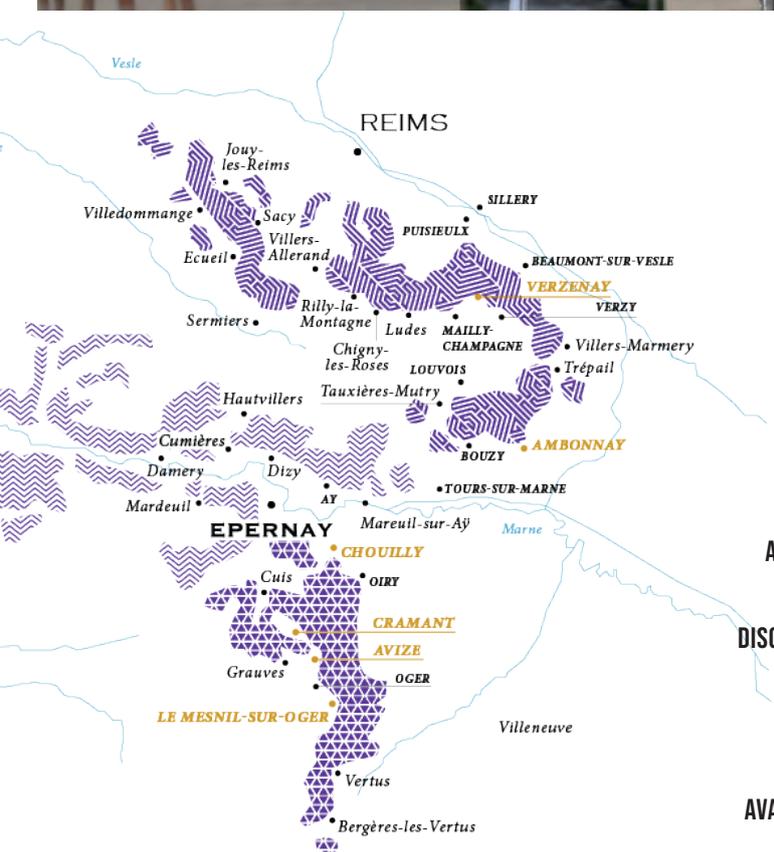
# CHAMPAGNE LOMBARD

Brut Nature  
Grand Cru



JANIS ROBINSON  
16  
20

WINE ENTHUSIAST  
91



**BLEND**  
50% Pinot Noir Grand Cru  
*Ambonnay, Verzenay*  
50% Chardonnay Grand Cru  
*Mesnil-sur-Oger, Chouilly, Avize, Cramant*  
0% vin de réserve

**VINIFICATION**  
AF in thermos-regulated stainless steel vats  
No fining  
Ageing 6 to 8 months : 25% in barrel, 75% in vats  
Barrels : Seguin Moreau 3 wines minimum, light toast « Aquaflex » 3,50h  
80% 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

“This champagne combines the expressions of several terroirs. The Chardonnays growing on the chalky soils of the Côte des Blancs, bring finesse and sharpness. The Pinot Noirs from the southern part of the Montagne de Reims, on clay-limestone soils, express fullness. The barrels ageing is used to reveal the subtleties of these great terroirs thanks to a "gentle oxidation".”

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