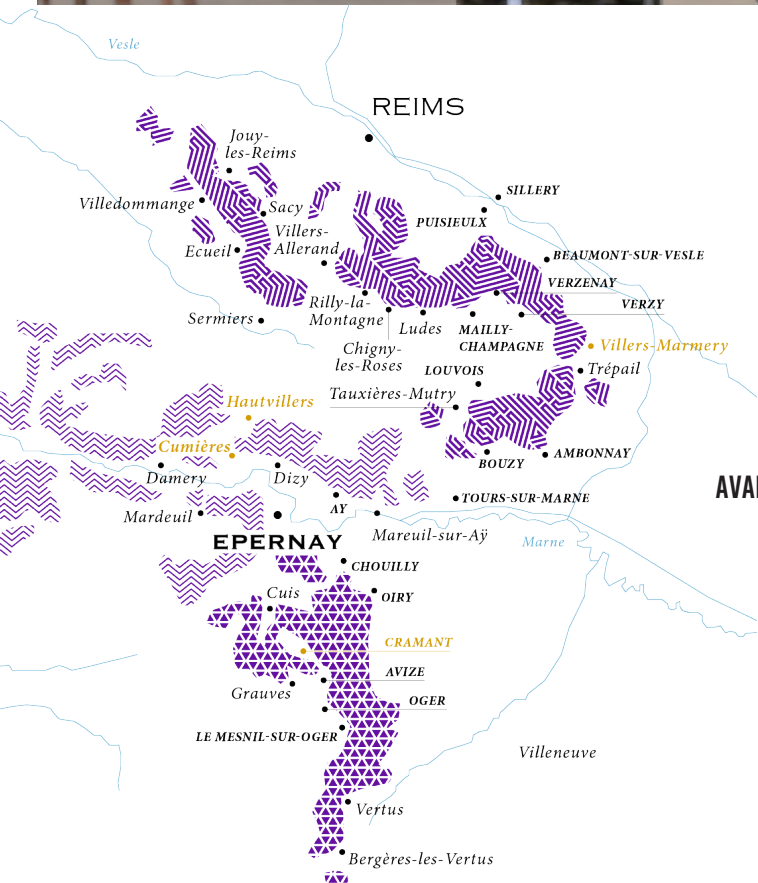




CHAMPAGNE
LOMBARD

Collection
1990



BLEND

70% Chardonnay Premier Cru
Villers-Marmery and Cramant
30% Pinot Noir Premier Cru
Hautvillers and Cumières

DOSAGE

6 g/L

AVAILABLE CONTENT

Bouteille - 75 cl

VINTAGE

The harvest 1990 was precoce and very abundante. It's a solar vintage : the weather was hot but without dryness. The rain fall whenever it was needed and the chalked stored enough water for the vines, making them able to resist from the period of heat. Combined with a very healthy state of the grapes, the « champenois » had already annouced a magnificent vintage before tasting the base wine.

NOTE FROM THE CELLAR MASTER

“This wine, that was predisposed to a longue period of maturation, has been developping intriguing aromas : we find blond tobacos notes, combined with candied fruits. While tasting, we feel all the initial potential of this excepetionnal vintage when discovering the freshness it has conserved.”

CHAMPAGNE LOMBARD

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