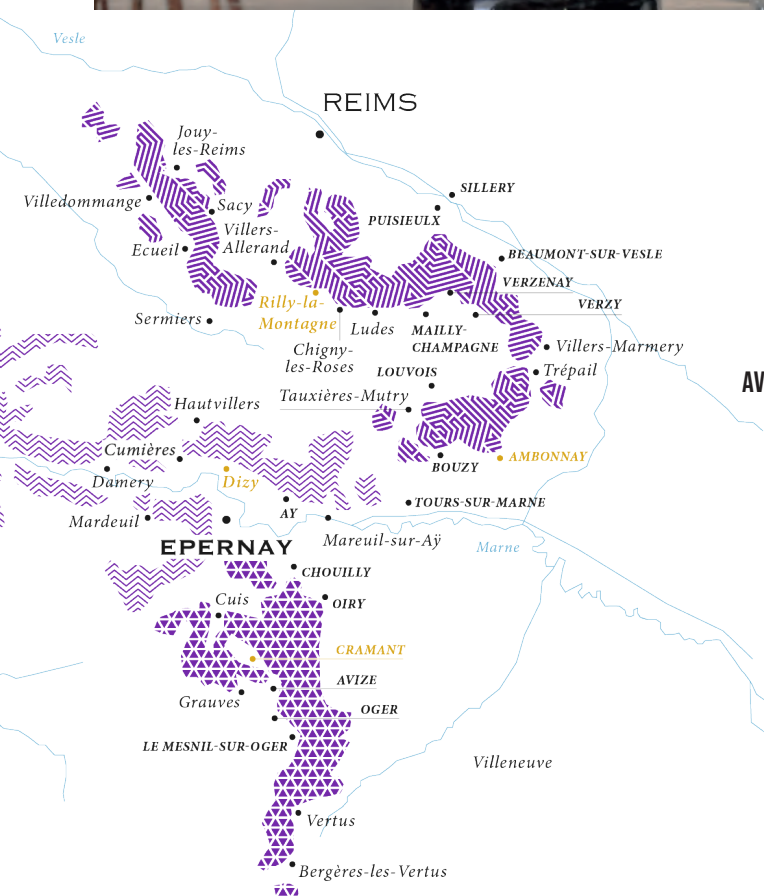




CHAMPAGNE
LOMBARD

Collection
1996



BLEND 70% Chardonnay Grand Cru
Cramant
30% Pinot Noir Grand Cru and Premier Cru
Ambonnay, Dizy and Rilly-la-Montagne

DOSAGE 9 g/L

AVAILABLE CONTENT Magnum - 150 cl

VINTAGE 1996 is characterized by a series of weather-period very contrasted, which seemed to have been very beneficial on the vines.
The winter was cold and the vines stock avoided closely to be damaged by the frost thanks to a strong wind from the north. Months of March, April and May were respectively marked by greyness, heat and storms. June was favourable to the flowering. Finally, summer climate conditions were quasi-providentiel : the wheater brought successively heat, rain and fresh wind, still from the north, which dried the vines, preventing from the developpement of diseases. In these conditions, the harvest 1996 was very healthy and the musts had already the profil of the great wines with remarquable sugar and acidity levels.

NOTES FROM THE CELLAR MASTER

“The acidity of this great champagne have been barely chastened : it shows under a nice freshness delicates reduced notes of grilled bread and mocha, then the wine opens and evolves to aromas of white truffle. This wine has a strong backbone thanks to the Pinot Noir from Ambonnay and Dizy and a light zest of lemon in finish.”

CHAMPAGNE LOMBARD

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