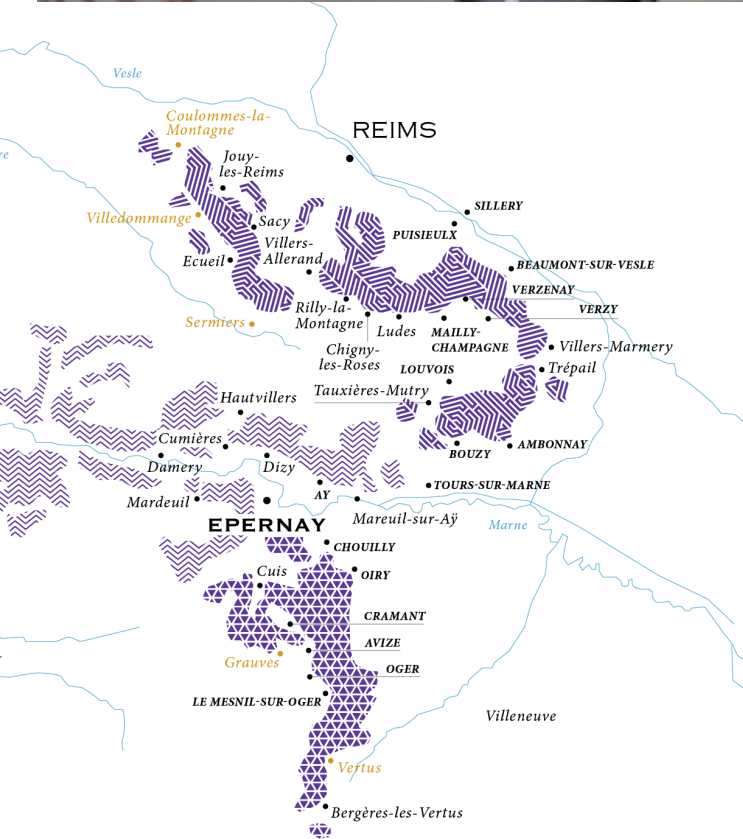




CHAMPAGNE LOMBARD

Extra Brut
Premier Cru

JANIS ROBINSON WINE SPECTATOR
16/20 91



BLEND 40% Chardonnay Premier Cru
Grauves and Vertus
30% Meunier Premier Cru
Coulommès-la-Montagne
30% Pinot Noir Premier Cru
Sermiers and Villedommange
20% reserve wine

VINIFICATION AF in thermos-regulated stainless steel vats
No fining
Ageing 6 to 8 months in vats
50% of the blend with MLF bloqued

AGEING IN BOTTLE 36 months minimum

DISGORGEMENT DATE Displayed on the back label

DOSAGE 4 g/L

AVAILABLE CONTENT Half - 37,5 cl
Bottle - 75 cl
Magnum - 150 cl
Jéroboam - 300 cl
Mathusalem - 600 cl

NOTE FROM THE CELLAR MASTER

“The Pinots Noirs and Meuniers from the West side of Montagne de Reims (sandy-caly soils), combined with the crispiness of the Chardonnays from the Côte des Blancs (chalky soils), give to this low-dosage champagne a good balance between crispness and fullness of aromas.”

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