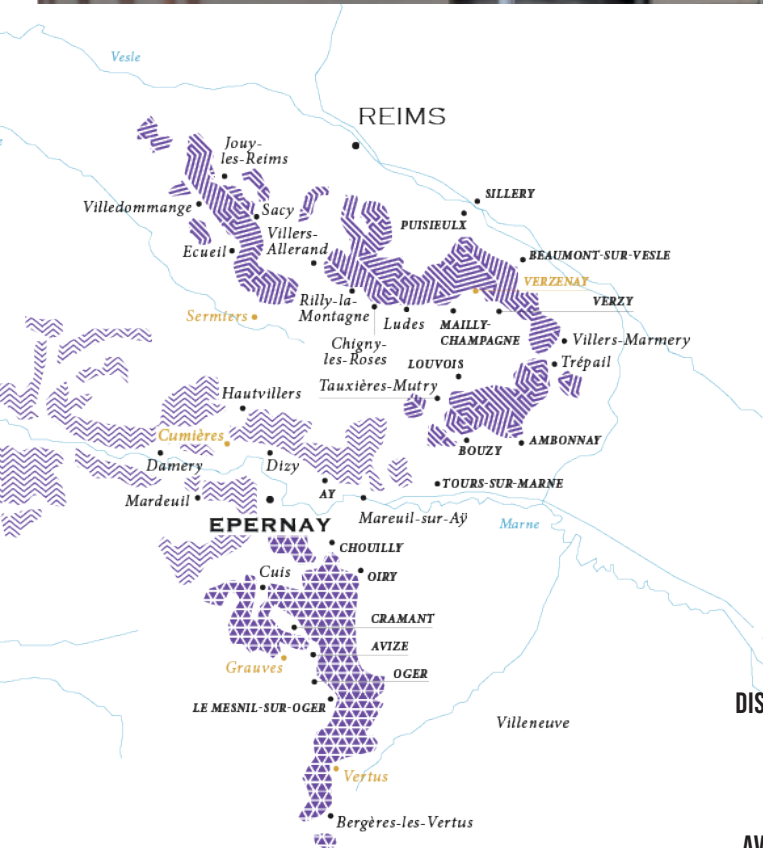




CHAMPAGNE LOMBARD

*Extra Brut
Premier Cru
Rosé*



BLEND

- 40% Pinot Noir Premier Cru
Sermiers, Cumières
- 50% Chardonnay Premier Cru
Grauves, Vertus
- 10% Pinot Noir Grand Cru vinified in red
Verzenay
- 0% reserve wine

VINIFICATION

- AF in thermos-regulated stainless steel vats
- No fining
- Ageing 6 to 8 months in vats
- Red wine : ageing 6 to 8 months in barrels
- Barrels : Seguin Moreau 3 wines minimum, light toast « Aquaflex » 3,50hl
- 40% of the blend with MLF blocked

AGEING IN BOTTLE 24 months minimum

DISGORGEMENT DATE Displayed on the back label

DOSAGE 4 g/L

AVAILABLE CONTENT
Half - 37,5 cl
Bottle - 75 cl

NOTE FROM THE CELLAR MASTER

“The fleshy Chardonnays from Grauves and Vertus bring good body to the wine. The Pinots Noirs from Sermiers and Cumières bring balance thanks to their delicate aromas. To maintain this identity we have chosen to blend with a Grand Cru red wine from Verzenay, whose terroir offers lively and dense expressions of small cherry.”

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