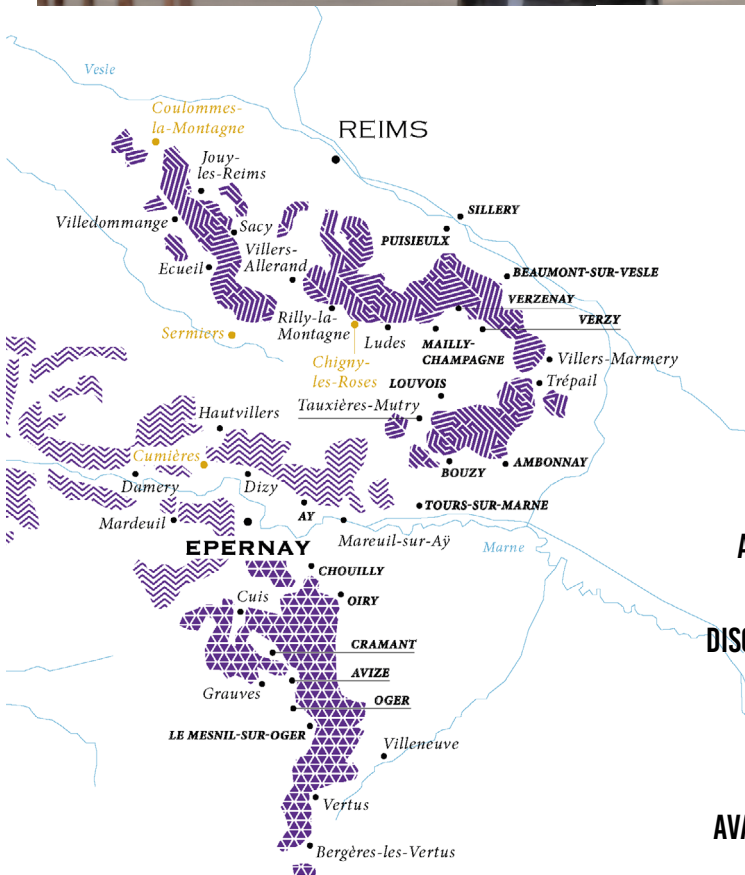




CHAMPAGNE LOMBARD

*Extra Brut
Premier Cru
Blanc de Noirs*



BLEND

50% Pinot Noir Premier Cru
Chigny-les-Roses, Cumières
50% Meunier Premier Cru
Coulommès-la-Montagne, Sermiers
10% to 20% reserve wine

VINIFICATION

AF in thermos-regulated stainless steel vats
No fining
Ageing 6 to 8 months : 40% in barrels, 60% in vats
Barrels : Seguin Moreau, 3 wines minimum, light toast Aquaflex, 3,50hl
80% of the blend with MLF blocked

AGEING IN BOTTLE

36 months minimum

DISGORGEMENT DATE

Displayed on the back label

DOSAGE

4 g/L

AVAILABLE CONTENT

Bottle - 75 cl

NOTE FROM THE CELLAR MASTER

“The Pinots grow on a loamy soil and a calcareous subsoil, which gives to this wine chalky-mineral content. The ageing in barrels is very interesting on those kind of Pinots that have a lot of finesse : it will afford to enhance delicate toasted aroma thanks to the «micro-oxidation» brought by the barrel.”

CHAMPAGNE LOMBARD

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