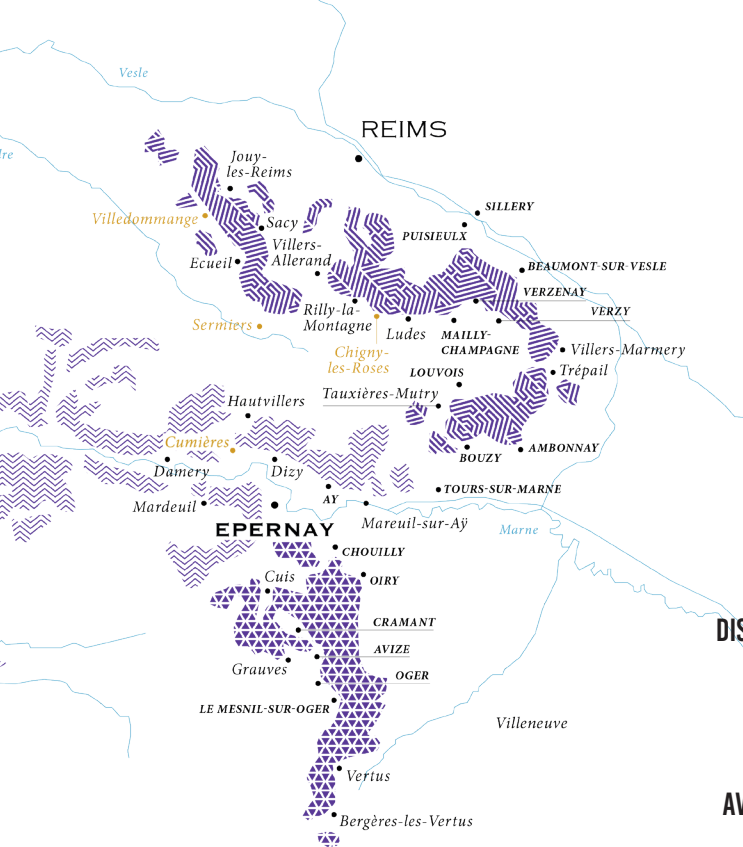




# CHAMPAGNE LOMBARD

Extra Brut  
Premier Cru  
Blanc de Noirs

JANIS ROBINSON  
17  
20  
WINE SPECTATOR  
90



**BLEND** 50% Pinot Noir Premier Cru  
*Chigny-les-Roses, Sermier, Cumières*  
50% Meunier Premier Cru  
*Coulommès-la-Montagne*  
0% 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, 3,50 hl  
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 Noirs 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.”