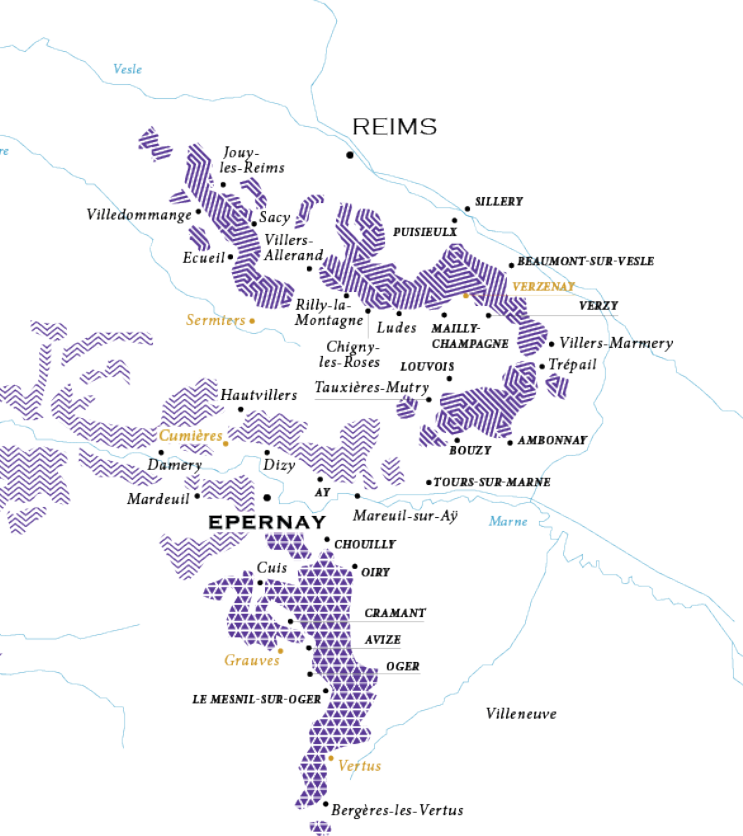




# CHAMPAGNE LOMBARD

Extra Brut  
Premier Cru  
Rosé

ISWC  
90



<b>BLEND</b>	40% Pinot Noir Premier Cru <i>Sermiers, Cumières</i> 50% Chardonnay Premier Cru <i>Grauves, Vertus</i> 10% Pinot Noir Grand Cru vinified in red <i>Verzenay</i> 0% reserve wine
<b>VINIFICATION</b>	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
<b>AGEING IN BOTTLE</b>	24 months minimum
<b>DISGORGEMENT DATE</b>	Displayed on the back label
<b>DOSAGE</b>	4 g/L
<b>AVAILABLE CONTENT</b>	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.”