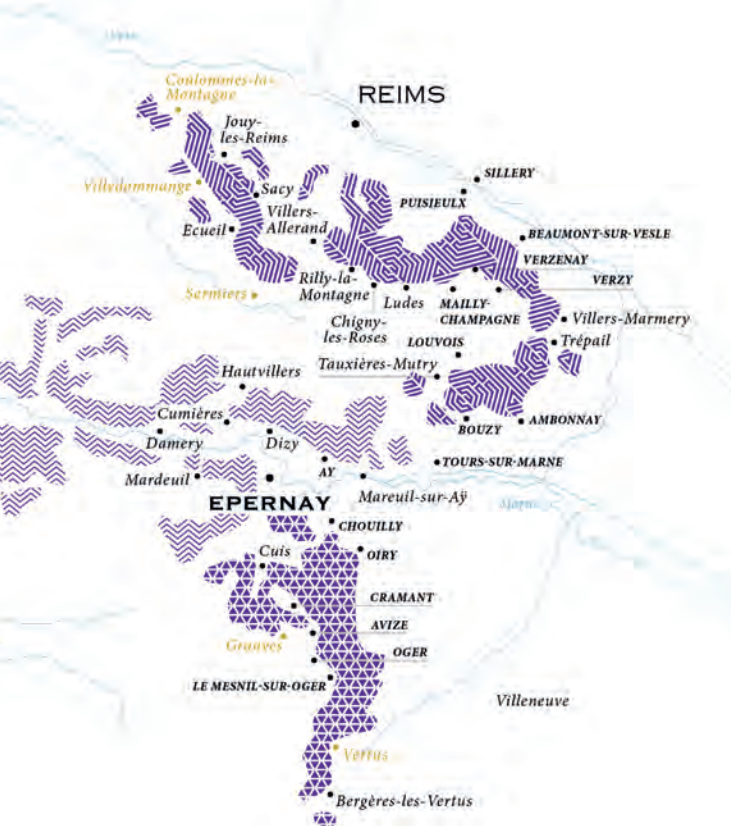




# CHAMPAGNE LOMBARD

Extra Brut  
Premier Cru



**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 blocked

**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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