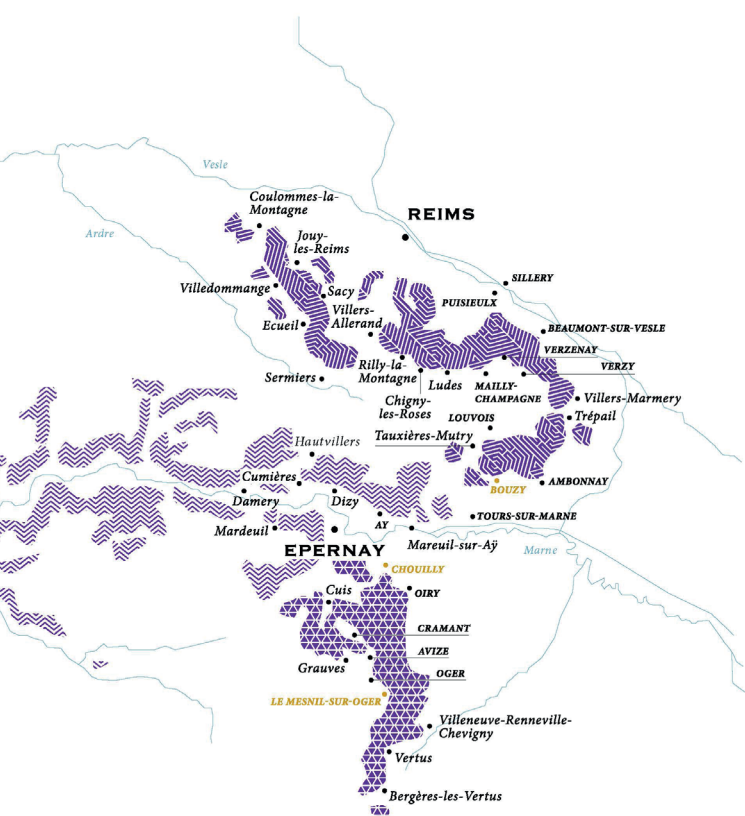




CHAMPAGNE
LOMBARD

*Brut Nature
Grand Cru
2008*



BLEND 80% Chardonnay Grand Cru
Mesnil-sur-Oger et Chouilly
20% Pinot Noir Grand Cru
Bouzy

VINIFICATION FA in thermos-regulated stainless steel vats
No fining
Ageing 6 to 8 months : 40% in barrel, 60% in VAT
Barrels : Seguin Moreau minimum 3 wines, light toast, 3,50hl

AGEING IN BOTTLE 10 years minimum

DISGORGEMENT DATE Displayed on the back label

DOSAGE 0 g/L

AVAILABLE CONTENT Bottle - 75 cl

VINTAGE 2008 was a very fresh vintage, which gives the wine a sublime sharpness. The sun coming back before and during the harvest resulted in perfectly ripe grapes, on top of their very healthy state. These characteristics put the 2008 alongside the great vintages of 1988, 1989, 1990: vintages perfectly crafted for bottle ageing.

NOTES FROM THE CELLAR MASTER

The «Tanagra» bottle is the exclusive property of the Maison. This registered design is the result of aesthetic and oenological reflection: during aging, the lees concentrate at the shoulder, restricting contact with the wine. As a result, aromas develop more slowly, preserving the purity of the wine, even after 10 years in the cellar. This is a interesting form for long aging.

CHAMPAGNE LOMBARD
1 rue des Cotelles BP 118 - 51204 Epernay Cedex
+33 (0)3 26 59 57 40 / info@champagne-lombard.com
www.champagne-lombard.com

