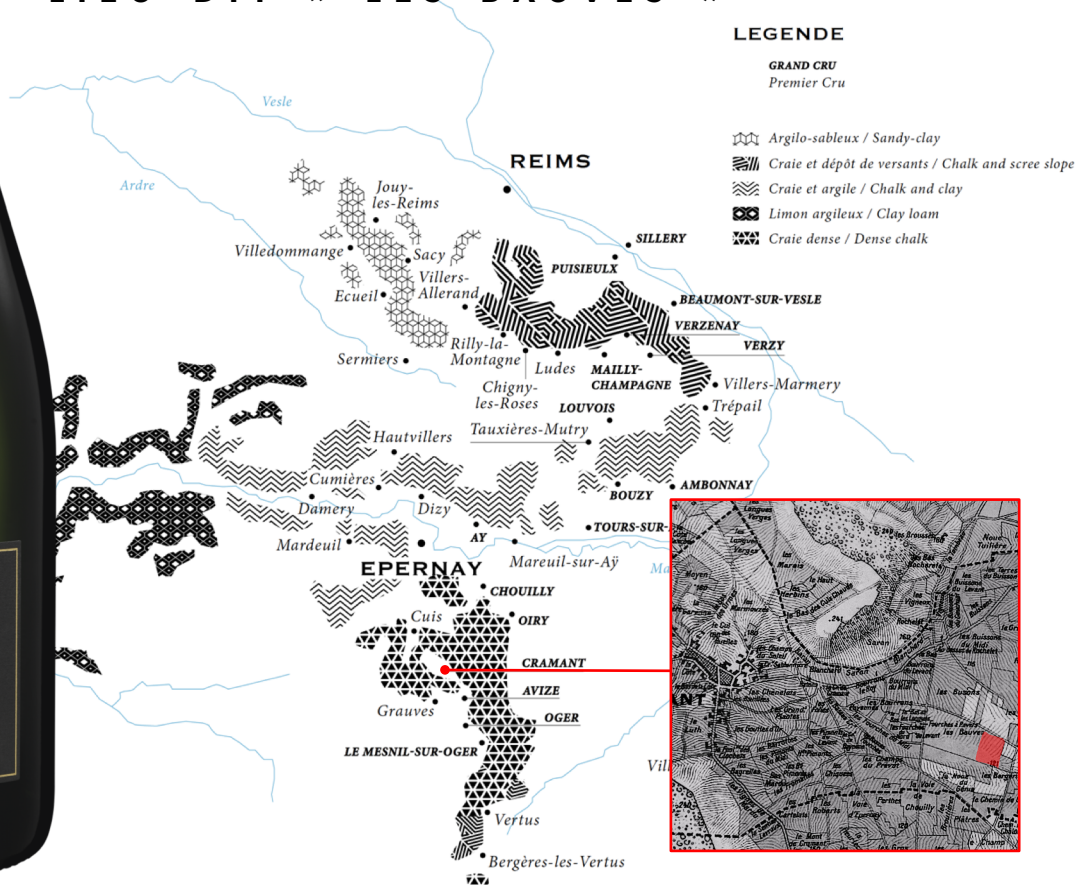




CHAMPAGNE LOMBARD

BRUT NATURE
CRAMANT GRAND CRU
LIEU-DIT « LES BAUVES »



LEGENDE

GRAND CRU
Premier Cru

- Argilo-sableux / Sandy-clay
- Craie et dépôt de versants / Chalk and scree slope
- Craie et argile / Chalk and clay
- Limon argileux / Clay loam
- Craie dense / Dense chalk

VINEYARDS

- Soil : clay and chalk
- Exposure : South-East
- Year of planting : 1962
- Plot « Les Bauves » : 26ares

VINIFICATION

- AF in thermos-regulated stainless steel vats
- FML blocked
- No fining
- Ageing 6 to 8 months in barrel, stirring of the lees reasonably
- Barrels : 1 to 3 wines, light toast, 3,50hl

BLEND

100% Chardonnay Grand Cru Cramant
(0% reserve wine)

YEAR OF HARVEST

Displayed on the back label

AGEING IN BOTTLE

48 to 60 months

DISGORGEMENT DATE

Displayed on the back label

DOSAGE

0g/L

AVAILABLE CONTENT

Bottle - 75cl

NOTE FROM THE CELLAR MASTER

The lieu-dit « Les Bauves » expresses an atypical example of Chardonnay. The soils are heavy in clay and extremely calcareous, the chalk is nonetheless very de-compacted and allows the roots to develop to a depth to draw the sub-soil-chalky-minerality. This terroir offers the wine a remarkable balance between mineral powerfulness and aromatic concentration.

CONTACT

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