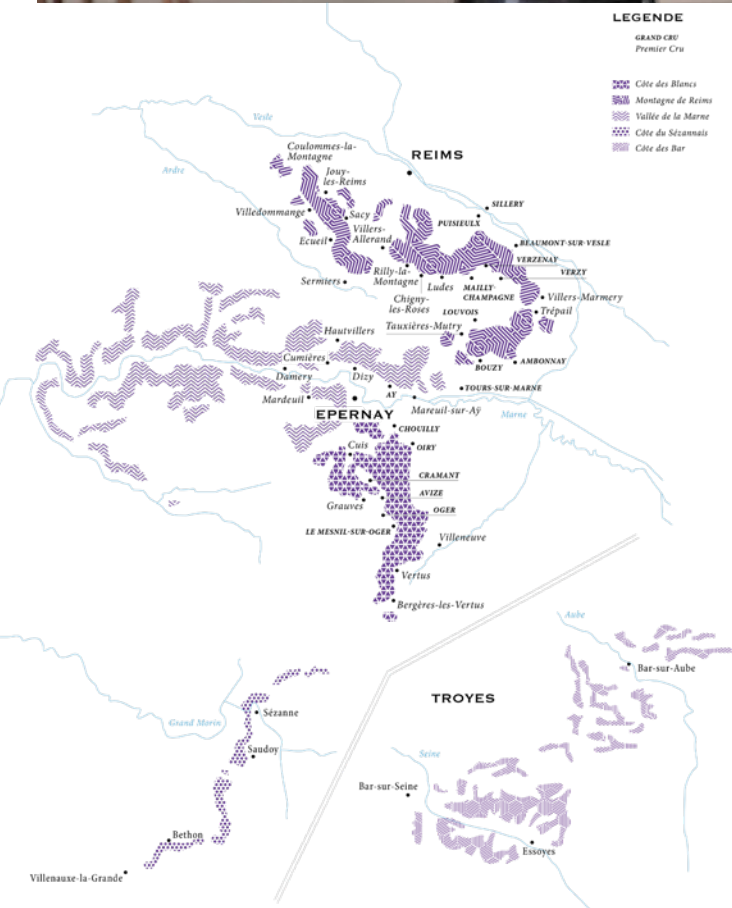




CHAMPAGNE LOMBARD

Extra Brut



LEGENDE

GRAND CRU
Premier Cru

- Côte des Blancs
- Montagne de Reims
- Vallée de la Marne
- Côte de Sézanne
- Côte des Bar

GRAPE

35% Pinot Noir
Côte des Bars
30% Meunier
Montagne de Reims West
35% Chardonnay
Côte de Sézanne
20% reserve wine

VINIFICATION

100% cuvée (first press)
AF in thermos-regulated stainless steel vats
No fining
Ageing 6 months minimum
50% of the blend with MLF blocked

AGEING IN BOTTLE

36 months minimum

DISGORGEMENT DATE

Displayed on the back label

DOSAGE

5 g/L

AVAILABLE CONTENT

Quart - 20 cl
Half - 37,5 cl
Bottle - 75 cl
Magnum - 150 cl

NOTE FROM THE CELLAR MASTER

“It is a well balanced and fruity champagne : Pinots Noirs bring structure, Meuniers roundness and Chardonnays a white fruit aromatic. To preserve the freshness of the wine, we have blocked the MLF of 50% of the cuvée.”