

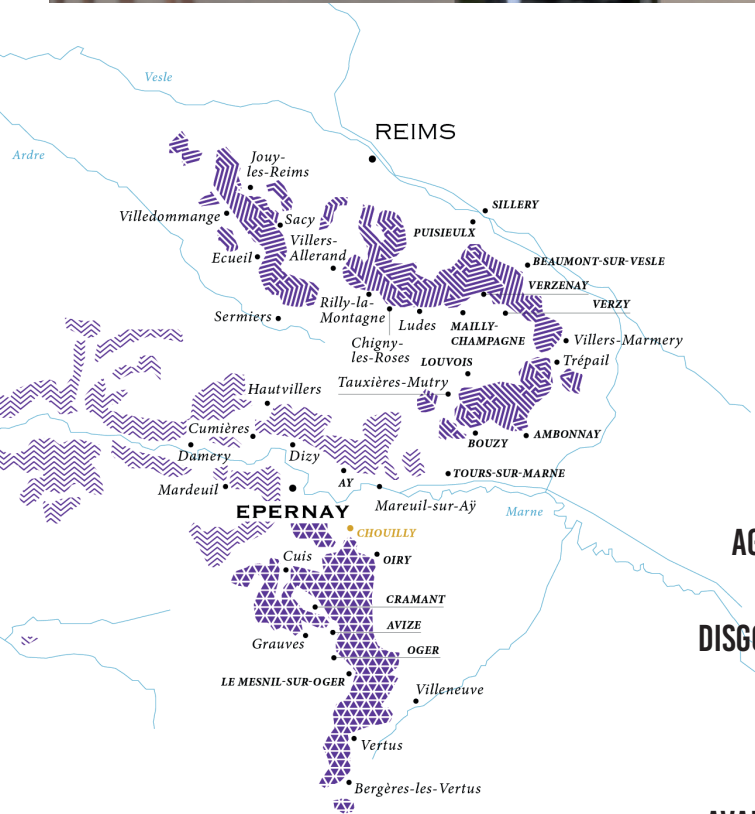


CHAMPAGNE
LOMBARD

*Brut Nature
Chouilly Grand Cru*

CAMERON DOUGLAS
96

JAMES SUCKLING
92



BLEND

100% Chardonnay Grand Cru
Chouilly
0% reserve wines

VINEYARDS

North side: clay and chalk
East side: clay and compacted chalk

VINIFICATION

AF in termos-regulated stainless steel vats
MLF not initiated
No fining
Ageing 6 to 8 months in vats

AGEING IN BOTTLE

48 months minimum

DISGORGEMENT DATE

Displayed on the back label

DOSAGE

0 g/L

AVAILABLE CONTENT

Bottle - 75 cl

NOTES FROM LAURENT VAILLANT, CELLAR MASTER

“Chouilly is a vast terroir, divided into two distinct parts. In the north, the Chardonnays express with more roundness and amplitude, while in the east, they exhibit greater minerality and tension. This champagne, which reflects the entirety of the terroir, is non-dosé to fully reveal its mineral identity and citrus notes.”

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