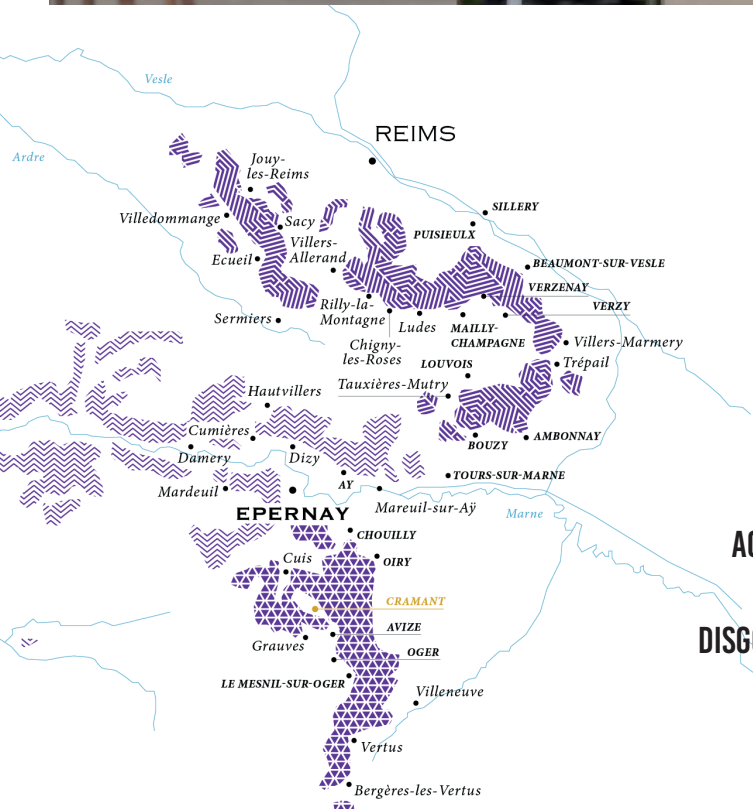




CHAMPAGNE
LOMBARD

*Brut Nature
Cramant Grand Cru*



BLEND

100% Chardonnay Grand Cru
Cramant
0% reserve wines

VINEYARDS

Calcareous-clay
East exposure

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

The terroir of Cramant produces rich Chardonnays, thanks to moderate soil drainage and sunlight that promotes optimal ripening. The nose offers a hint of lemon biscuits complemented by spiced white fruits. This champagne is non-dosé to fully reveal its ample and mineral character.

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