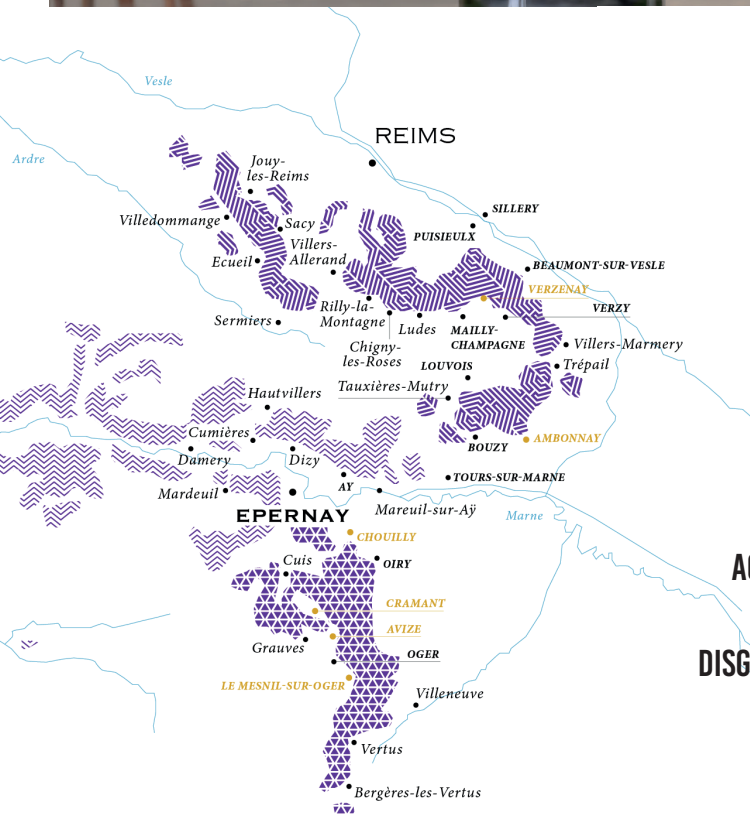




CHAMPAGNE LOMBARD

*Brut Nature
Grand Cru*

JACQUES ROBINSON 17
JAMES SUCKLING 92



BLEND 50% Chardonnay Grand Cru
Chouilly, Cramant, Avize, Le Mesnil-sur-Oger
50% Pinot Noir Grand Cru
Ambonnay, Verzenay
10% reserve wine

VINIFICATION AF in thermos-regulated stainless steel vats
No fining
Ageing 6 to 8 months: 25% in barrel, 75% in vats
Barrels: Seguin Moreau 3 wines minimum, light toast «Aquaflax» 3.50 hl
80% of the blend with MLF not initiated

AGEING IN BOTTLE 48 months minimum

DISGORGEMENT DATE Displayed on the back label

DOSAGE 0 g/L

AVAILABLE CONTENT Bottle - 75 cl
Magnum - 150 cl

NOTE FROM LAURENT VAILLANT, CELLAR MASTER

This champagne combines the expressions of several terroirs. The Chardonnays from the chalky soils of the Côte des Blancs bring finesse and tension, while the Pinot Noirs from the southern part of the Montagne de Reims, on clay-limestone soils, express themselves with greater amplitude. The aging in barrel has revealed the subtleties of these great terroirs through micro-oxidation.

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