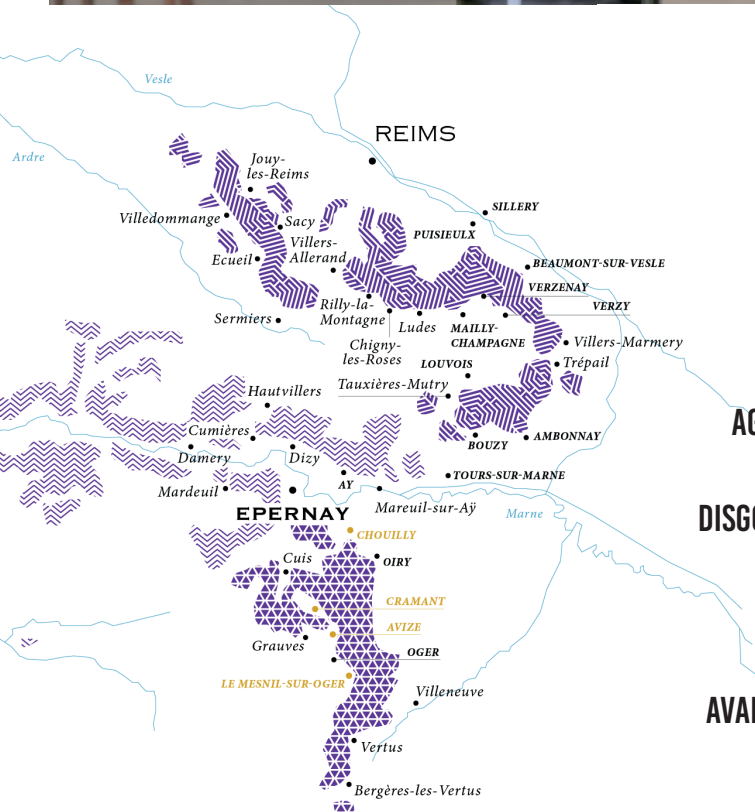




# CHAMPAGNE LOMBARD

*Brut Nature  
Grand Cru  
Blanc de Blancs*



## BLEND

100% Chardonnay Grand Cru  
*Chouilly, Cramant, Avize, Le Mesnil-sur-Oger*

## VINIFICATION

AF in thermos-regulated stainless steel vats  
No fining  
Ageing 6 to 8 months in vats  
50% 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

*The 50% Chardonnays from Mesnil-sur-Oger bring tension and minerality. Chouilly and Cramant add roundness and amplitude, while Avize imparts finesse and elegance. Without dosage, this champagne highlights the expression of chalky minerality, a characteristic of Blanc de Blancs from the Côte des Blancs.*

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