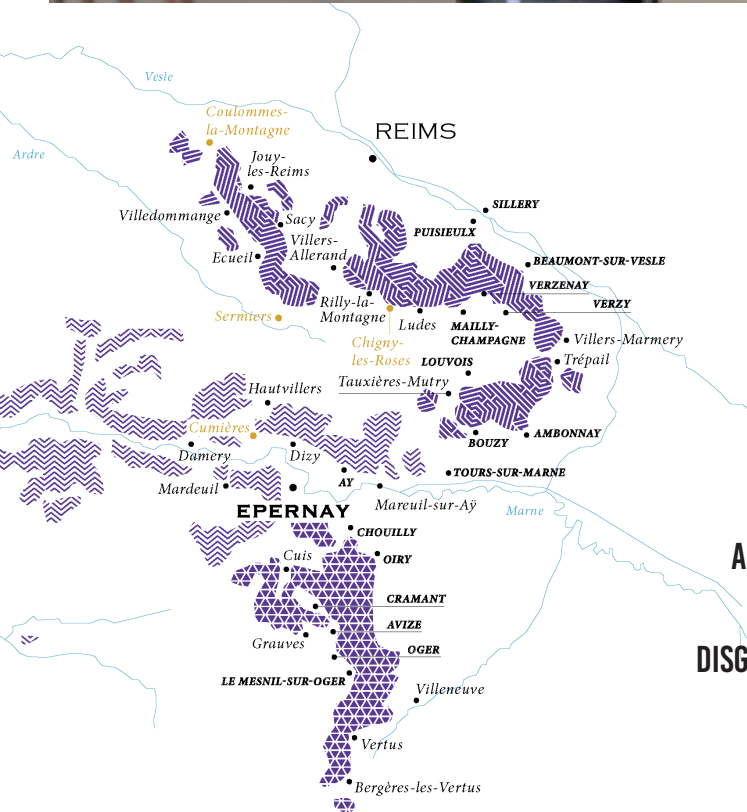




CHAMPAGNE
LOMBARD

*Extra Brut
Premier Cru
Blanc de Noirs*

JACQUES ROBINSON 17
JAMES SUCKLING 92



BLEND

50% Pinot Noir Premier Cru
Chigny-les-Roses, Cumières
50% Meunier Premier Cru
Coulommès-la-Montagne, Sermiers
10% to 20% reserve wine

VINIFICATION

AF in thermos-regulated stainless steel vats
No fining
Ageing 6 to 8 months: 40% in barrel, 60% 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

36 months minimum

DISGORGEMENT DATE

Displayed on the back label

DOSAGE

4 g/L

AVAILABLE CONTENT

Bottle - 75 cl
Magnum - 150 cl

MOTS DE LAURENT VAILLANT, CHEF DE CAVES

The Pinot Noirs and Meuniers, grown on loamy soils with a limestone subsoil, bring chalky notes to this wine. Barrel aging is particularly interesting for these Pinots of great finesse: it reveals delicately toasted aromas thanks to the micro-oxidation provided by the barrel.

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