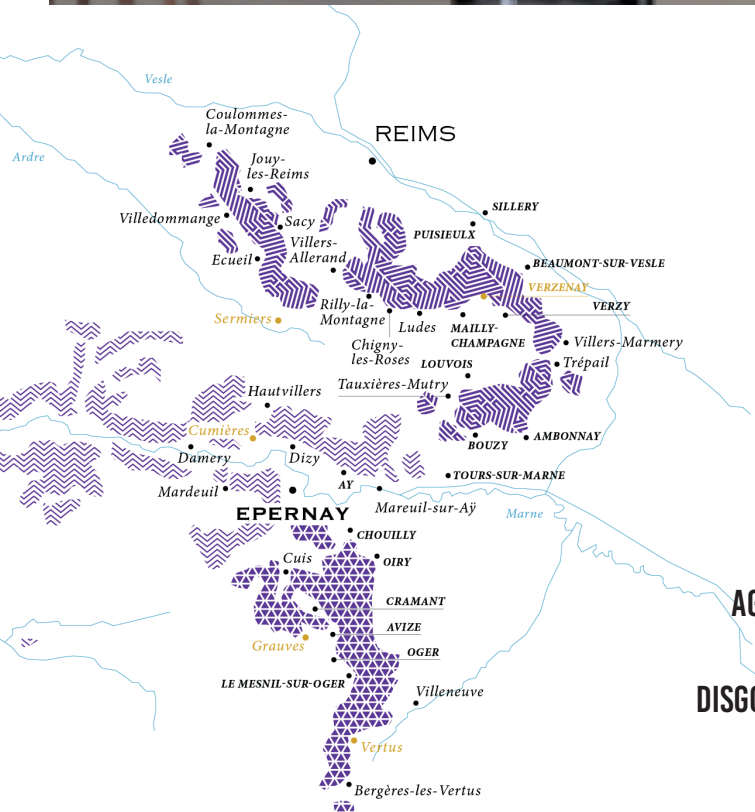




CHAMPAGNE LOMBARD

*Extra Brut
Premier Cru
Rosé*



BLEND

50% Chardonnay Premier Cru
Grauves, Vertus

40% Pinot Noir Premier Cru
Sermiers, Cumières

10% Pinot Noir Grand Cru vinified in red
Verzenay

VINIFICATION

AF in thermos-regulated stainless steel vats
No fining

Ageing 6 to 8 months in vats

Red wine: ageing 6 to 8 months in barrel

Barrels: Seguin Moreau 3 wines minimum,
light toast «Aquaflex», 3.50 hl

40% of the blend with MLF not initiated

AGEING IN BOTTLE

24 months minimum

DISGORGEMENT DATE

Displayed on the back label

DOSAGE

4 g/L

AVAILABLE CONTENT

Half - 37,5 cl

Bottle - 75 cl

NOTES FROM LAURENT VAILLANT, CELLAR MASTER

“The fleshy Chardonnays from *Grauves* and *Vertus* add body to the wine, while the Pinot Noirs from *Sermiers* and *Cumières* contribute to the balance with their aromatic finesse. To preserve this identity, we chose to blend with a Grand Cru red wine from *Verzenay*, whose terroir offers lively and intense expressions of small cherries.”

CHAMPAGNE LOMBARD

1 rue des Cotelles BP 118 - 51204 Epernay Cedex
+33 (0)3 26 59 57 40 / info@champagne-lombard.com
www.champagne-lombard.com

