



CHAMPAGNE
LOMBARD

Extra Brut

BLEND

35% Chardonnay
Côte de Sézanne

35% Pinot Noir
Côte des Bars

30% Meunier

20% reserve wines
Montagne de Reims Ouest, Vallée de la Marne

VINIFICATION

100% cuvee (first press)

FA en cuve inox thermo-régulée

No fining

Ageing 6 months minimum in vats

50% of the blend with MLF not initiated

AGEING IN BOTTLE

36 months minimum

DISGORGEMENT DATE

Displayed on the back label

DOSAGE

5 g/L

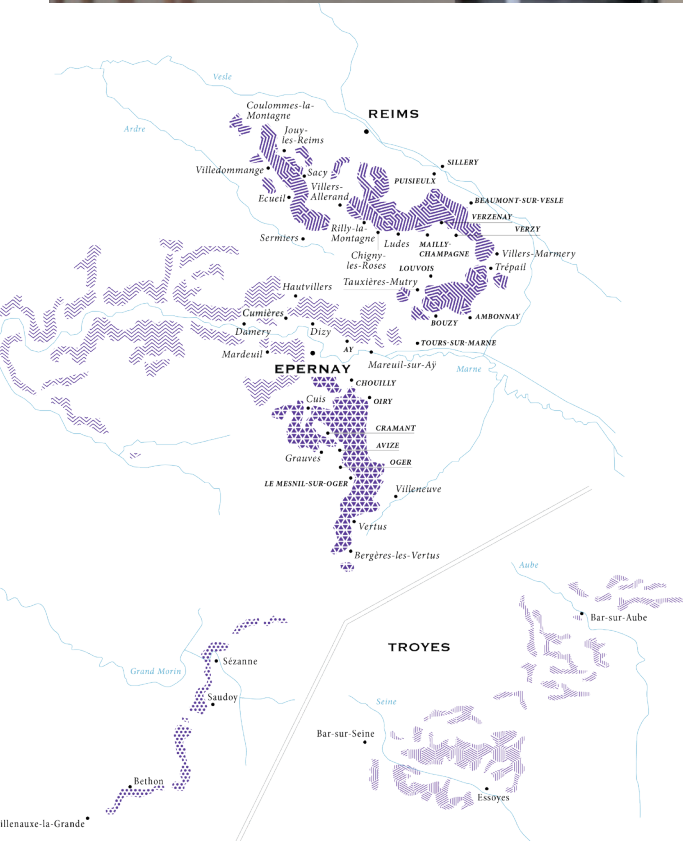
AVAILABLE CONTENT

Quart - 20 cl

Half - 37,5 cl

Bottle - 75 cl

Magnum - 150 cl



NOTES FROM LAURENT VAILLANT, CELLAR MASTER

This champagne is both balanced and fruity: the Pinot Noirs provide structure, the Meuniers offer a lovely roundness, while the Chardonnays reveal aromas of white fruits. To preserve the wine's freshness, we only carry out a partial malolactic fermentation.

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

