



GRAPE 100% Chardonnay Grand Cru
Cramant
0% reserve wine

LIEU-DIT Surface area: 26 ares
Planting: 1962
Soil: loamy-clay
Exposure : east

VINIFICATION AF in termos-regulated stainless steel vats
MLF not initiated
No fining
Ageing 6 to 8 months in barrel with stirring of the lees reasonably
Barrels: 1 to 3 wines, light toast, 3,50hl and 6,15 hl

AGEING IN BOTTLE 48 months minimum

DISGORGEMENT DATE Displayed on the back label

DOSAGE 0 g/L

AVAILABLE CONTENT Bottle - 75 cl

NOTES FROM LAURENT VAILLANT, CELLAR MASTER

“The “Les Bauves” parcel offers an atypical expression of Chardonnay: the limestone-rich soils bring great freshness to the wine. In the subsoil, the highly decompacted chalk allows this old vine to draw deeply, giving the wine a remarkable balance between mineral power and aromatic concentration.”

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