



**GRAPE** 100% Meunier Premier Cru  
Villedommange  
0% reserve wine

**LIEU-DIT** Surface area: 39 ares  
Planting: 1972  
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

**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 Ribauds” parcel reveals an atypical expression of Meunier, combining richness and roundness, with notes of ripe red fruit. The silt in the soil softens the clay, bringing a marked freshness and spicy touches, such as peppermint.”

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

