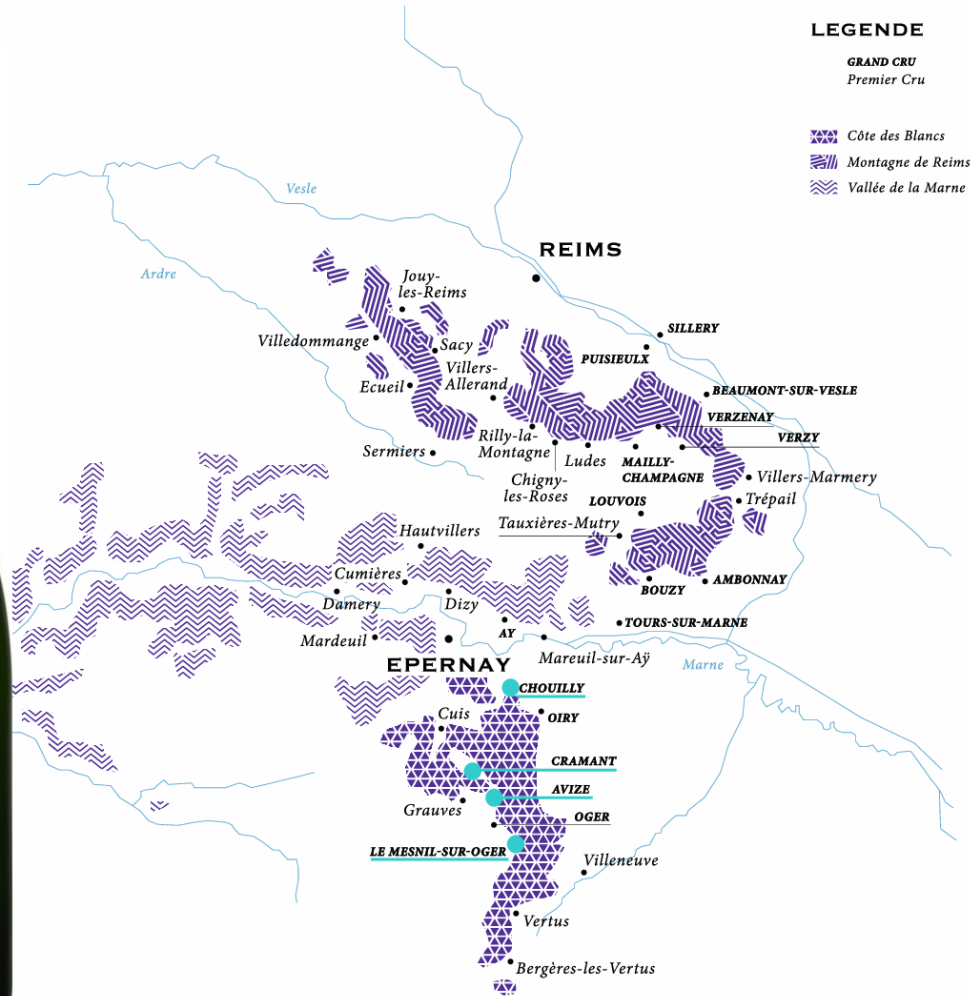




CHAMPAGNE LOMBARD

BRUT NATURE GRAND CRU BLANC DE BLANCS



LEGENDE

GRAND CRU
Premier Cru

- Côte des Blancs
- Montagne de Reims
- Vallée de la Marne

BLEND

100% Chardonnay Grand Cru (Mesnil-sur-Oger, Chouilly, Avize, Cramant)
(0% reserve wine)

VINIFICATION

Alcoholic fermentation in steel tank, malolactic fermentation is blocked on the Mesnil-sur-Oger part. The cuvée is aged in steel vats during 6 months.

DISGORGEMENT DATE

Date displayed on the back label

AGEING IN BOTTLE

48 to 60 months

DOSAGE

0g/L

AVAILABLE CONTENT

Bottle - 75 cl

NOTE FROM THE "CHEF DE CAVE"

The 50% chardonnay from Mesnil-sur-Oger brings a great tension and minerality. Chouilly and Cramant bring more roundness while Avize gives finesse and elegance.

Without dosage, this champagne highlights the chalky notes when tasting.

CONTACT

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

