

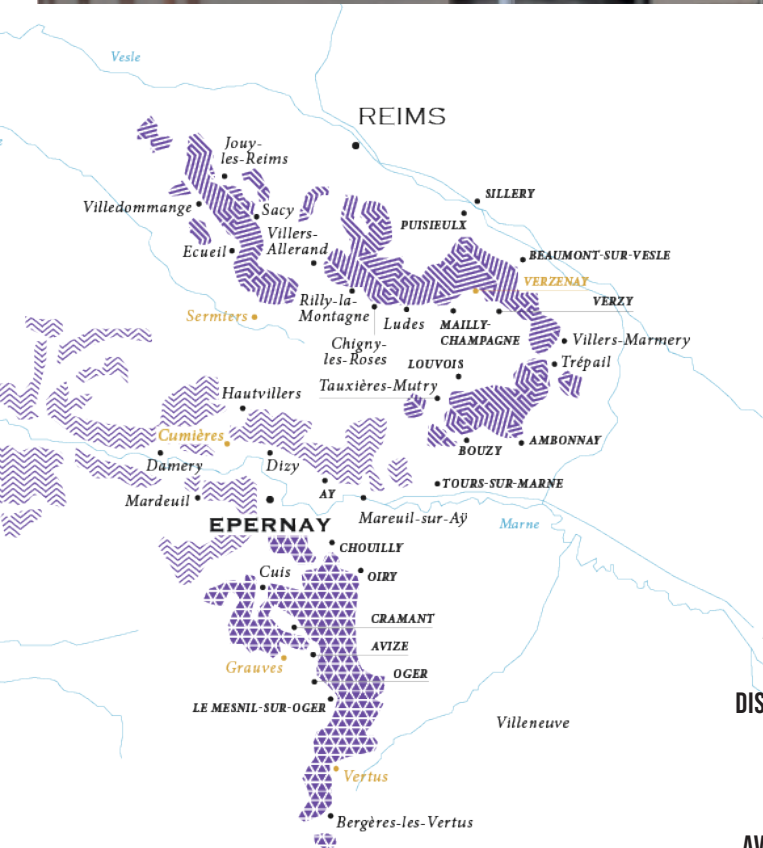


# CHAMPAGNE LOMBARD

*Extra Brut  
Premier Cru  
Rosé*



ISWC  
90



**BLEND**

- 40% Pinot Noir Premier Cru  
*Sermiers, Cumières*
- 50% Chardonnay Premier Cru  
*Grauves, Vertus*
- 10% Pinot Noir Grand Cru vinified in red  
*Verzenay*
- 0% reserve wine

**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 barrels
- Barrels : Seguin Moreau 3 wines minimum, light toast « Aquaflex » 3,50hl
- 40% of the blend with MLF blocked

**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

### NOTE FROM THE CELLAR MASTER

“The fleshy Chardonnays from Grauves and Vertus bring good body to the wine. The Pinots Noirs from Sermiers and Cumières bring balance thanks to their delicate aromas. To maintain this identity we have chosen to blend with a Grand Cru red wine from Verzenay, whose terroir offers lively and dense expressions of small cherry.”

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