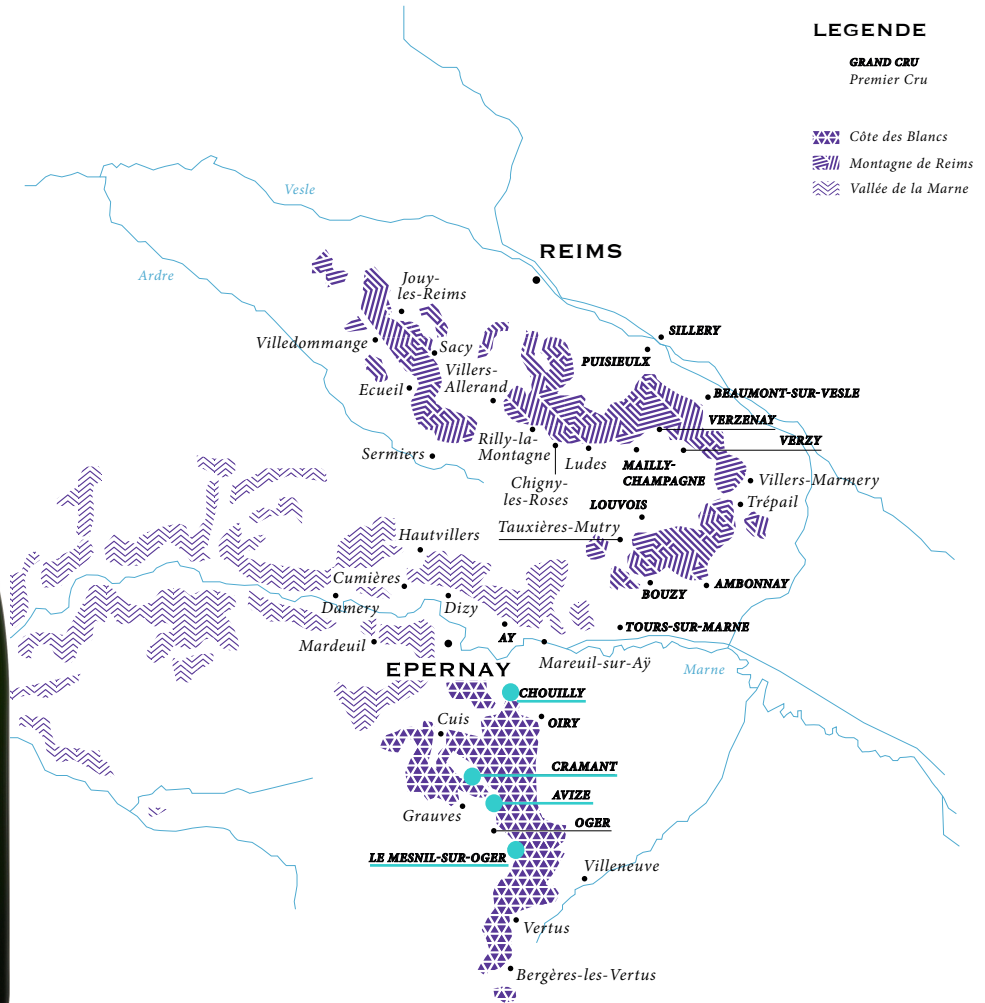




# CHAMPAGNE LOMBARD

BRUT NATURE GRAND CRU BLANC DE BLANCS



## BLEND

100% Chardonnay Grand Cru (Le Mesnil-sur-Oger, Chouilly, Avize, Cramant)

## VINIFICATION

- AF in thermos-regulated stainless steel vats
- No fining
- Ageing 6 to 8 months in vats
- 50% of the blend with MLF blocked

## AGEING IN BOTTLE

48 to 60 months

## DISGORGEMENT DATE

Displayed on the back label

## DOSAGE

0g/L

## AVAILABLE CONTENT

Bottle - 75 cl

## NOTE FROM THE CELLAR MASTER

The 50% chardonnay from Le Mesnil-sur-Oger delivers a crisp and mineral expression. Chouilly and Cramant bring more roundness while Avize brings finesse and elegance.

Without dosage, this champagne highlights the chalky-minerality expression, typical from a champagne Blanc de Blancs, from the Côte des Blancs.

## CONTACT

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