

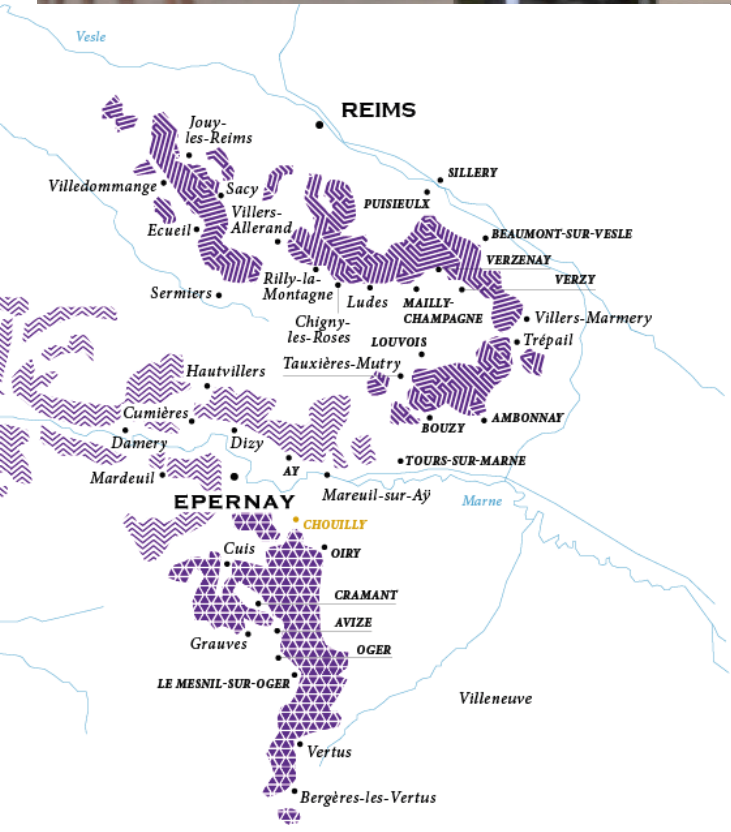


CHAMPAGNE
LOMBARD

*Brut Nature
Chouilly Grand Cru*

ISWC
95

JAMES SUCKLING
92



VINEYARDS	Soil North side : clay and chalk Soil East side : clay and compact chalk
GRAPE	100% Chardonnay Grand Cru <i>Cramant</i> 0% reserve wine
VINIFICATION	AF in termos-regulated stainless steel vats MLF blocked No fining Ageing 6 to 8 months in vats
AGEING IN BOTTLE	48 months minimum
DISGORGEMENT DATE	Displayed on the back label
DOSAGE	0 g/L
AVAILABLE CONTENT	Bottle - 75 cl

NOTE FROM THE CELLAR MASTER

“Chouilly is a vast terroir that is differentiated into 2 parts. On the North, the Chardonnays express more rounded notes and fullness. On the East, the Chardonnays show more sharpness and minerality. This champagne, which reflects the terroir in its global identity, is Brut Nature in order to fully appreciate its mineral and citrus identity.”