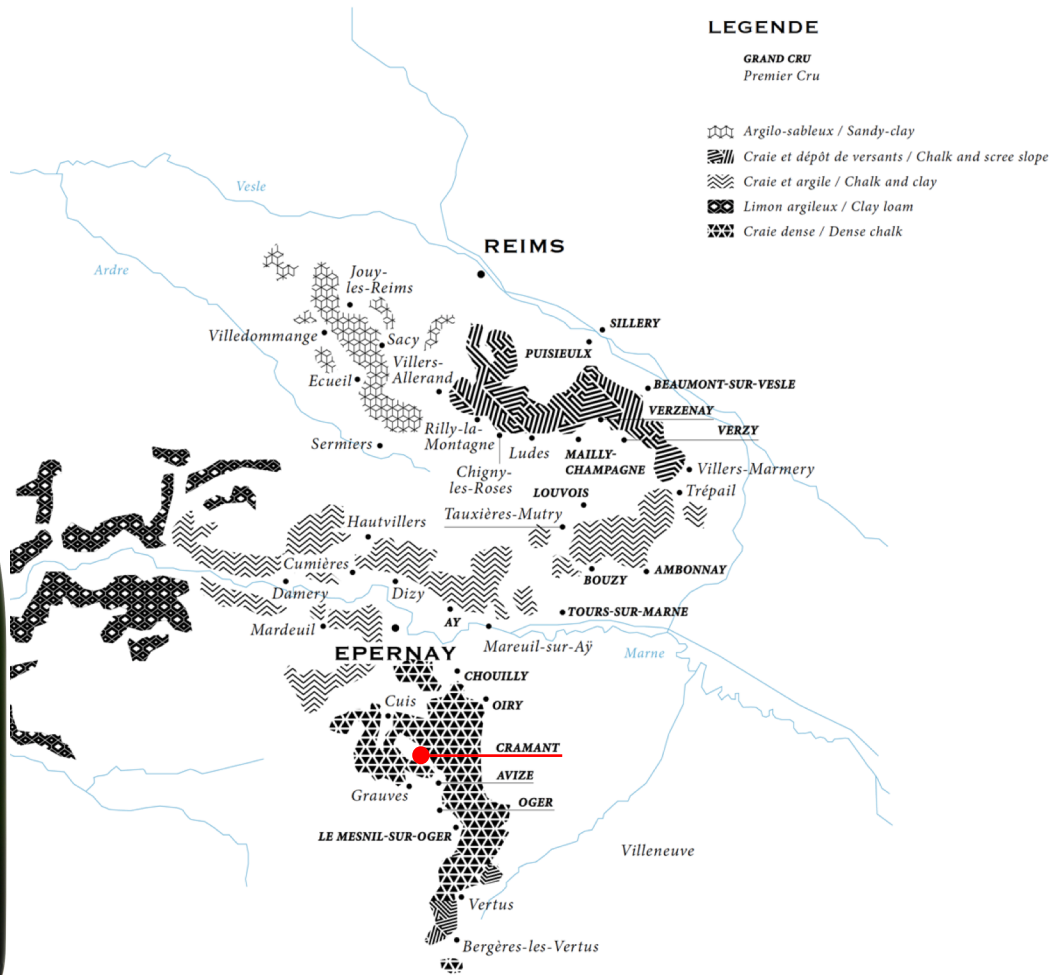




CHAMPAGNE LOMBARD

BRUT NATURE CRAMANT GRAND CRU



VINEYARDS

- Soil : clay and tender chalk
- Exposure : Est

VINIFICATION

- AF in termos-regulated stainless steel vats
- MLF blocked
- No fining
- Ageing 6 to 8 months in vats

BLEND

100% Chardonnay Grand Cru Cramant
(0% reserve wine)

AGEING IN BOTTLE

48 to 60 months

DISGORGEMENT DATE

Displayed on the back label

DOSAGE

0g/L

AVAILABLE CONTENT

Bottle - 75cl

NOTE FROM THE CELLAR MASTER

The terroir of Cramant gives rich Chardonnays : the drainage capacity of the soil is moderated and the sunshine is advantageous to the development of ripening of the grapes. This champagne is Brut Nature in order to fully appreciate its full body and mineral characteristics.

CONTACT

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