



CHAMPAGNE LOMBARD

*Brut Nature
Verzenay Grand Cru*

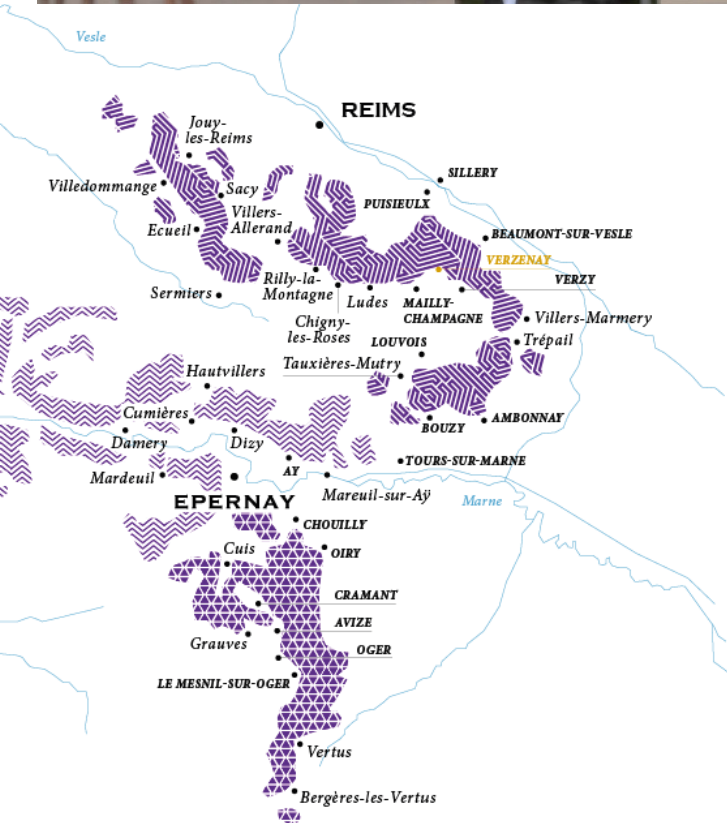


JAMES SUCKLING

92

WINE ENTHUSIAST

93



VINEYARDS

Soil : chalk and silt
Exposure : North

GRAPE

100% Pinot Noir Grand Cru
Verzenay
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

“Thanks to fresher climate and well-draining soils, the terroir of Verzenay offers Pinots Noirs that express with finesse and crispness. This champagne is Brut Nature in order to fully appreciate its mineral and velvety identity.”

CHAMPAGNE LOMBARD

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