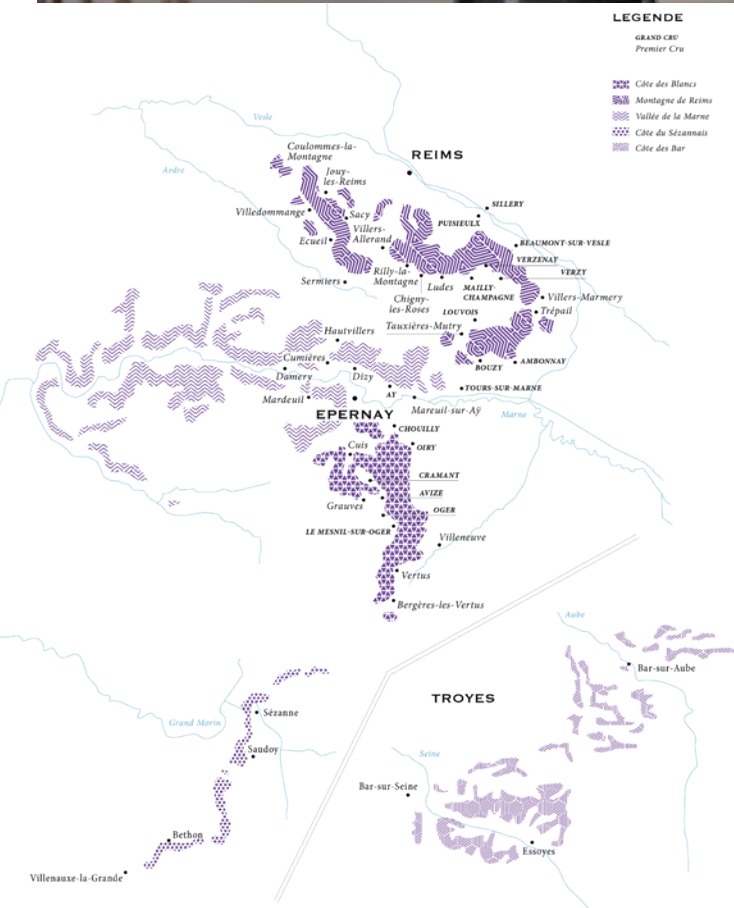




# CHAMPAGNE LOMBARD

Extra Brut



## LEGENDE

GRAND CRU  
Premier Cru

- Côte des Blancs
- Montagne de Reims
- Vallée de la Marne
- Côte de Sézanne
- Côte des Bar

## GRAPE

35% Pinot Noir  
Côte des Bars  
30% Meunier  
Montagne de Reims West  
35% Chardonnay  
Côte de Sézanne  
20% reserve wine

## VINIFICATION

100% cuvée (first press)  
AF in thermos-regulated stainless steel vats  
No fining  
Ageing 6 months minimum  
50% of the blend with MLF blocked

## AGEING IN BOTTLE

36 months minimum

## DISGORGEMENT DATE

Displayed on the back label

## DOSAGE

5 g/L

## AVAILABLE CONTENT

Quart - 20 cl  
Half - 37,5 cl  
Bottle - 75 cl  
Magnum - 150 cl

## NOTE FROM THE CELLAR MASTER

“It is a well balanced and fruity champagne : Pinots Noirs bring structure, Meuniers roundness and Chardonnays a white fruit aromatic. To preserve the freshness of the wine, we have blocked the MLF of 50% of the cuvée.”