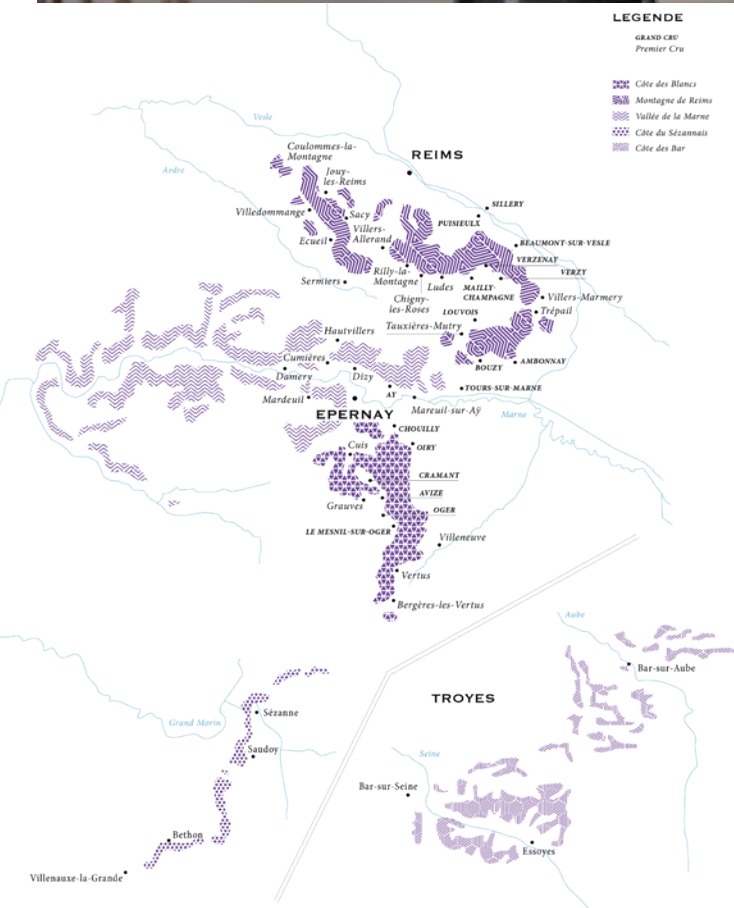




CHAMPAGNE  
**LOMBARD**

*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.”

