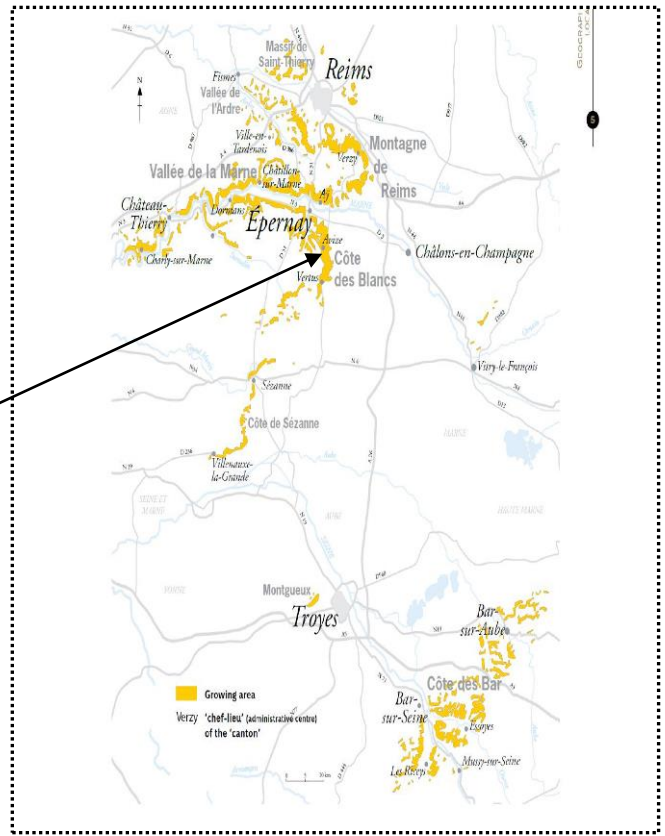




CHAMPAGNE LOMBARD

Brut Nature
Le Mesnil sur Oger Grand Cru



Vineyard planted on the hillside of the Mesnil-Sur-Oger Grand Cru, a magic terroir with seams of flint, chalk, and limestone running through the topsoil. For this cuvee, the chardonnay is vinified without malolactic fermentation to preserve the freshness and minerality from this unique terroir. Disgorged without dosage after 48 months aging in the cave of Lombard.

BLEND (0% reserve wine)

100 % Chardonnay Grand Cru Mesnil-Sur-Oger

TECHNICAL INFORMATION

Dosage : 0 g/l

Alcohol level: 12.5 % by vol.

AGEING IN BOTTLE AND DISGORGEMENT DATE

Wines are on lees 48 to 60 months

Date displayed on the back label.

AVAILABLE CONTENT

Bottle 75cl

TASTING NOTES

A fresh bouquet of lime, lemon zest, and citrus. Very zippy with an elegant crispy acidity laced with a slightly salty, chalky finish. Pairs with fresh seafood, oysters, or enjoy on its own.

Lombard & Médot - 1 rue des Cotelles BP 118 - 51204 Epernay Cedex

Tél 33 (0)3 26 59 57 40 – Fax : 33 (3) 26 54 16 38

e-mail : info@champagne-lombard.com