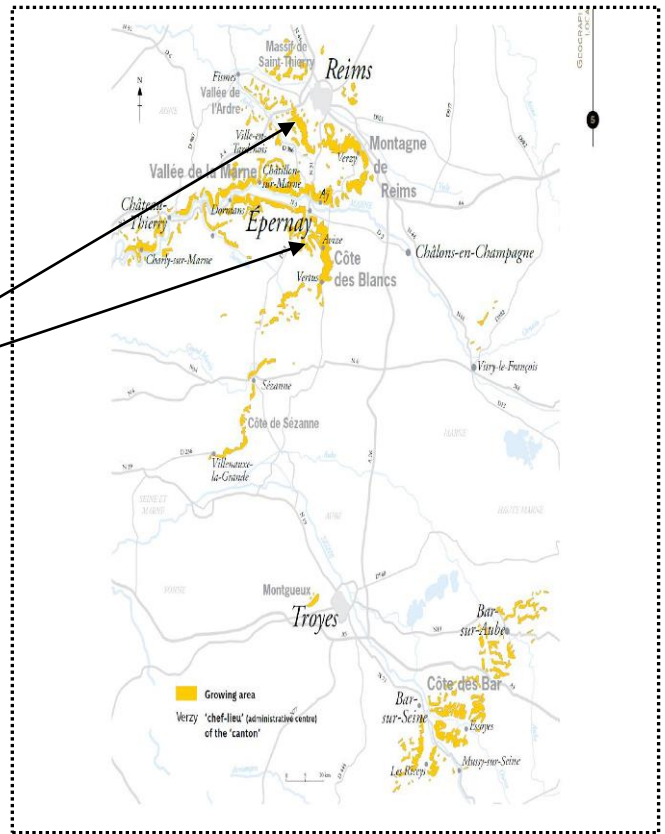




CHAMPAGNE LOMBARD

Brut Rosé Premier Cru



The selection of the grapes for this cuvee have been chosen from the villages classified in the Premier crus, and the Grand Crus. They have been selected for quality and character to elaborate this Premier Cru Brut Rose.

10% of the Pinot Noir was "vinified red" from the Grand Cru Verzenay in the Montagne de Reims.

BLEND (0% reserve wine)

40 % Pinot Noir Premier Cru Cumières, Sermier, Villedommange
10% Pinot noir Grand Cru Verzenay vinified red
50% Chardonnay Premier Cru Grauves, Vertus

TECHNICAL INFORMATION

Dosage : 4 g/l.
Alcohol level : 12.5 % by vol.

AGEING IN BOTTLE AND DISGORGEMENT DATE

Wines are on lees 24 to 36 months
Date displayed on the back label.

AVAILABLE CONTENTS

Half 37.5cl - Bottle 75cl

TASTING NOTES

Elegant subtle palate with savory small red berries that accent the perfume along with cherry tart and mild spices.
An ample generous finish completes this savory rose.