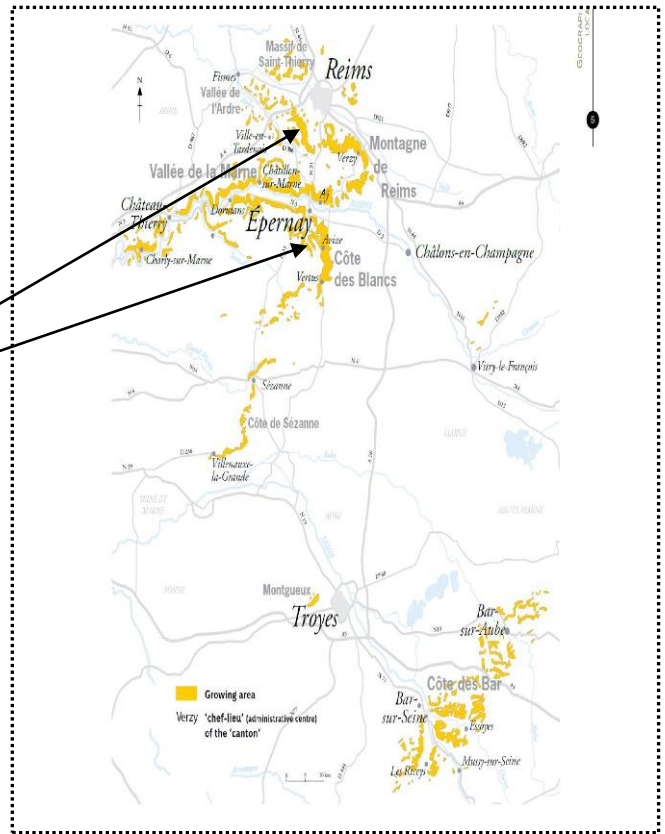




# CHAMPAGNE LOMBARD

*Extra Brut Premier Cru*



A portion of this blend comes from the estate owned vineyards. The Chardonnay is from the Premiers Crus Villages Grauves and Vertus of the Cote des Blancs, bringing to the wine a freshness and balance of minerality. The Pinot Noir comes from the Montagne de Reims. A very low dosage of 4 g/l preserves the natural balance and acidity of this cuvee.

#### *BLEND (20% reserve wine)*

40% Chardonnay Premier Cru Grauves, Vertus  
40% Pinot Meunier Premier Cru Coulomnes-la-Montagne  
20% Pinot Noir Premier Cru Sermier, Villedomanges

#### *TECHNICAL INFORMATION*

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

#### *AGEING IN BOTTLE AND DISGORGEMENT DATE*

Wines are on lees 36 months  
Date displayed on the back label

#### *AVAILABLE CONTENTS*

Half 37.5cl - Bottle 75cl - Magnum 150cl - Jeroboam 300cl  
Mathusalem 600cl - Balthazar 1200cl

#### *TASTING NOTES*

Bright, light and sharp with perfumed notes of citrus and yellow plums called mirabelles  
Excellent as an aperitif, or paired with oysters and seafood.