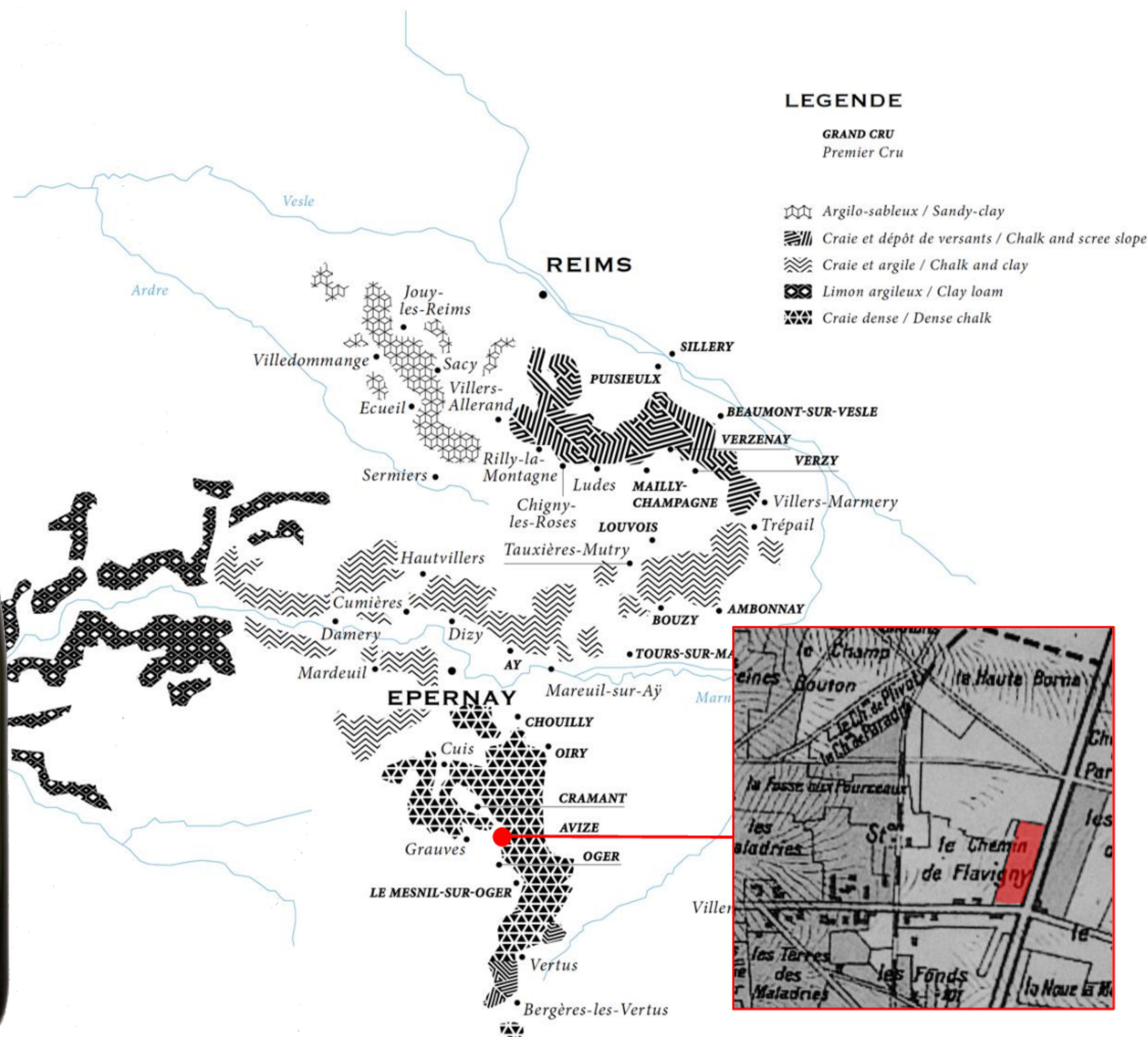




CHAMPAGNE LOMBARD

BRUT NATURE AVIZE GRAND CRU
LIEU-DIT « CHEMIN DE FLAVIGNY »



VINEYARDS

The plot « Chemin de Flavigny » is located at the entry of Avize terroir. The vines grow on an argilo-calcareous soil and are South-Est facing

VINIFICATION

Malolactic fermentation is bloqued, then 75% on the cuvée is aged in oak barrels with « batonnage » during 6 months..

BLEND

100% Chardonnay Grand Cru Avize
(0% reserve wine)

AGEING IN BOTTLE

36 months minimum

DISGORGEMENT DATE

Displayed on the back label

DOSAGE

0g/L

AVAILABLE CONTENT

Bottle - 75cl

NOTE FROM THE « CHEF DE CAVE »

The Chardonnays from Avize are characterized by a strong and nice freshness.

CONTACT

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