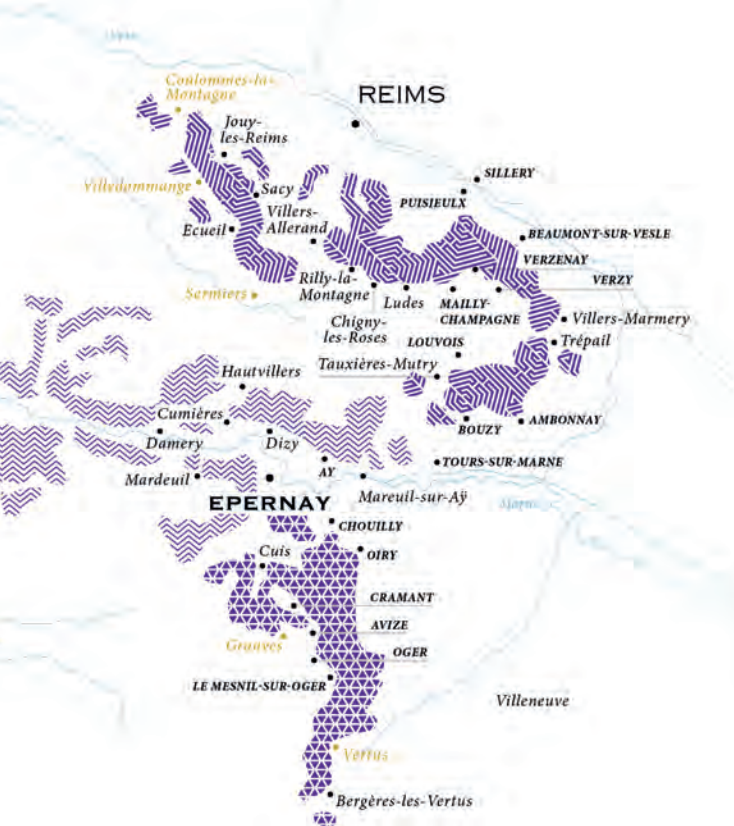




# CHAMPAGNE LOMBARD

*Extra Brut  
Premier Cru*



**BLEND** 40% Chardonnay Premier Cru  
*Grauves and Vertus*  
30% Meunier Premier Cru  
*Coulommès-la-Montagne*  
30% Pinot Noir Premier Cru  
*Sermiers and Villedommange*  
20% reserve wine

**VINIFICATION** AF in thermos-regulated stainless steel vats  
No fining  
Ageing 6 to 8 months in vats  
50% of the blend with MLF blocked

**AGEING IN BOTTLE** 36 months minimum

**DISGORGEMENT DATE** Displayed on the back label

**DOSAGE** 4 g/L

**AVAILABLE CONTENT**  
Half - 37,5 cl  
Bottle - 75 cl  
Magnum - 150 cl  
Jéroboam - 300 cl  
Mathusalem - 600 cl

## NOTE FROM THE CELLAR MASTER

“The Pinots Noirs and Meuniers from the West side of Montagne de Reims (sandy-caly soils), combined with the crispiness of the Chardonnays from the Côte des Blancs (chalky soils), give to this low-dosage champagne a good balance between crispness and fullness of aromas.”

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