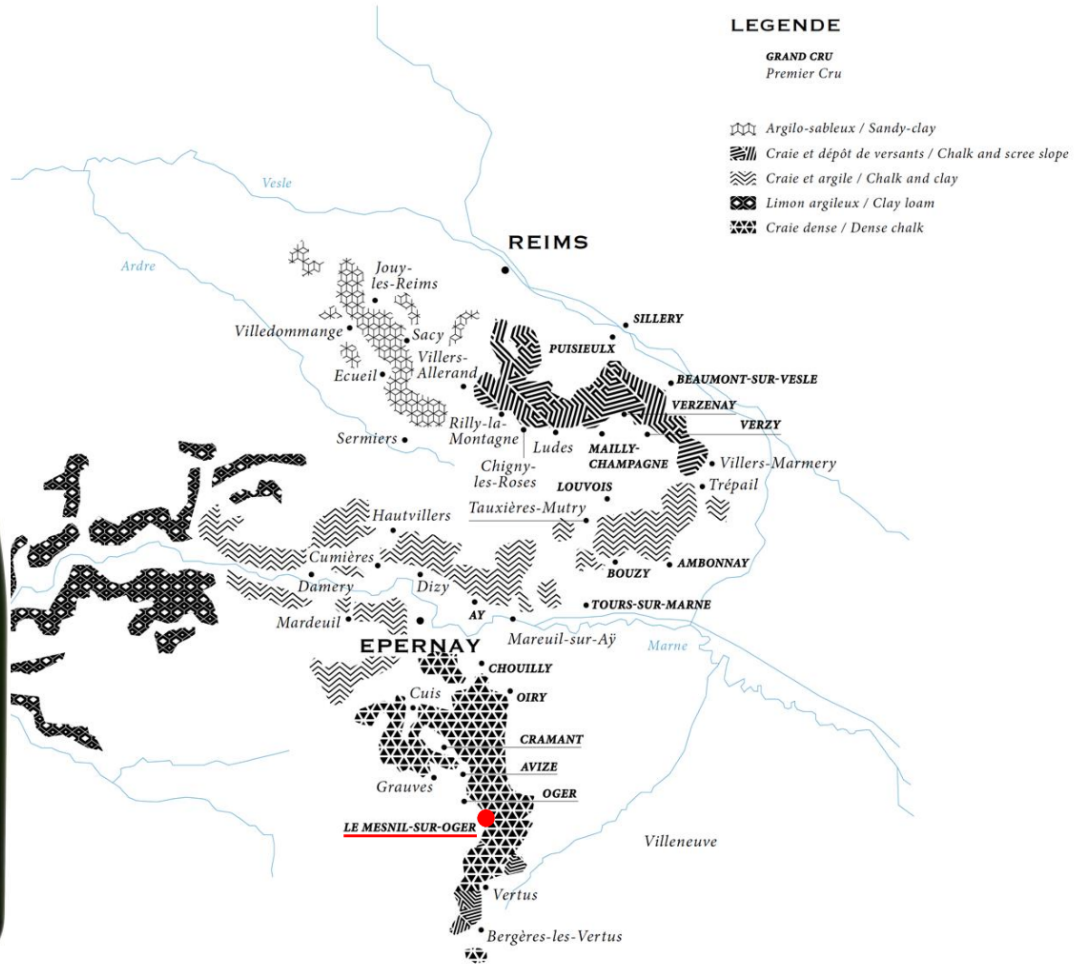




CHAMPAGNE LOMBARD

BRUT NATURE LE MESNIL-SUR-OGER GRAND CRU



VINEYARDS

Vines planted half hillside, in the heart of the terroir, with south/south-est exposure, on a chalky soil with a veine of flint.

VINIFICATION

No malolactique fermentation in order to showcase the intense minerality of this wine. Ageing in steel vats during 6 months.

BLEND

100% Chardonnay Grand Cru Le Mesnil-sur-Oger (0% reserve wine)

AGEING IN BOTTLE

48 to 60 months

DISGORGEMENT DATE

Displayed on the back label

DOSAGE

0g/L

AVAILABLE CONTENT

Bottle - 75cl

NOTE FROM THE « CHEF DE CAVE »

This cuvée is made to reveal the sharpness and the minerality of the Chardonnays coming from Mesnil-sur-Oger, this is why we have opted for a vinification in a « reduced » realm. There is no dosage to preserve the saline and mouthwatering appeal identity.

CONTACT

CHAMPAGNE LOMBARD

1 rue des Cotelles BP 118 - 51204 Epernay Cedex

+33 (0)3 26 59 57 40 / info@champagne-lombard.com

www.champagne-lombard.com

