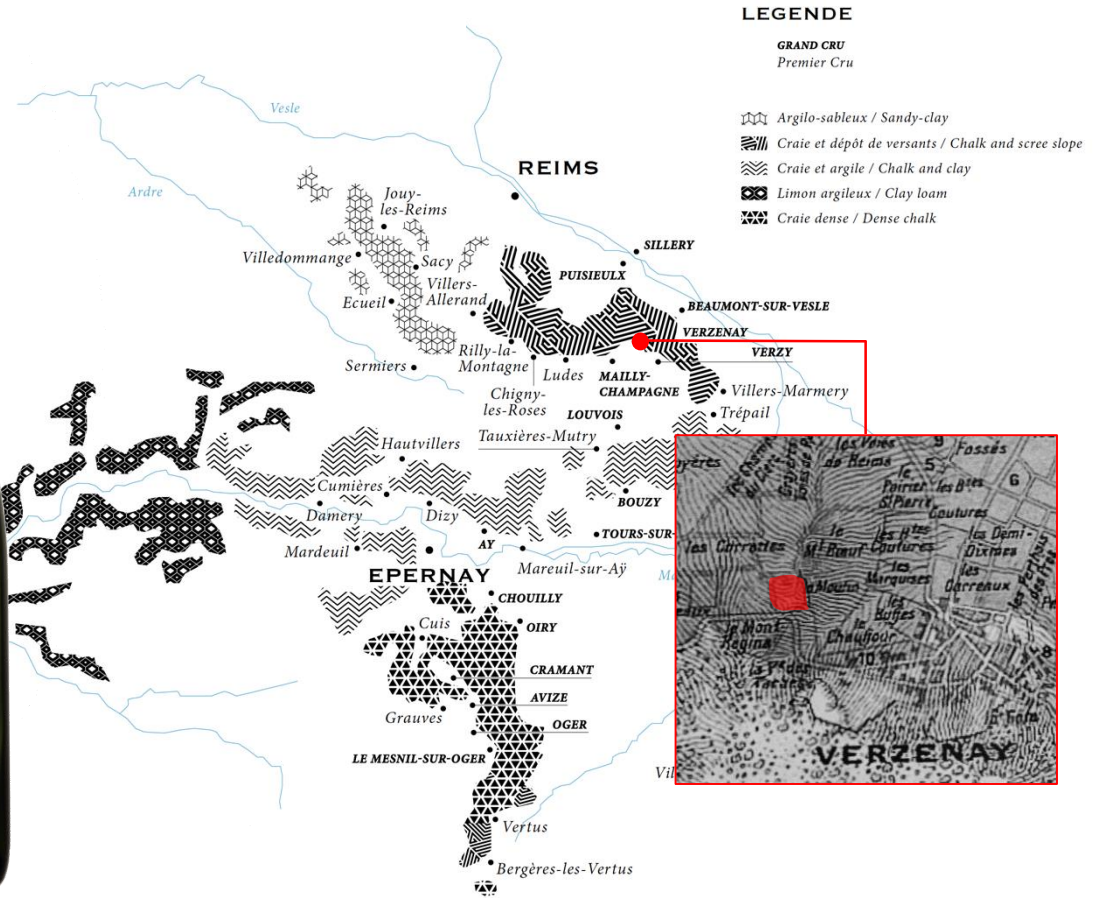




CHAMPAGNE LOMBARD

BRUT NATURE
VERZENAY GRAND CRU
LIEU-DIT « LES CORETTES »



LEGENDE

GRAND CRU
Premier Cru

- Argilo-sableux / Sandy-clay
- Craie et dépôt de versants / Chalk and scree slope
- Craie et argile / Chalk and clay
- Limon argileux / Clay loam
- Craie dense / Dense chalk

VINEYARDS

The plot « Les Corettes » is located in the heart of the terroir of Verzenay, near by the windmill, on the slope facing the village of Mailly. The vines are planted on a soil made of silt and limestone and are North-West facing.

VINIFICATION

No malolactic fermentation, 75% of the cuvée is aged in oak barrel during 6 month with « batonnage ».

BLEND

100% Pinot Noir Grand Cru Verzenay
(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 »

This cuvée reveals all the typicity of the terroir of Verzenay with precision. This wine shows finess and notes of small berries, enhanced by a nice sharpness.

CONTACT

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