



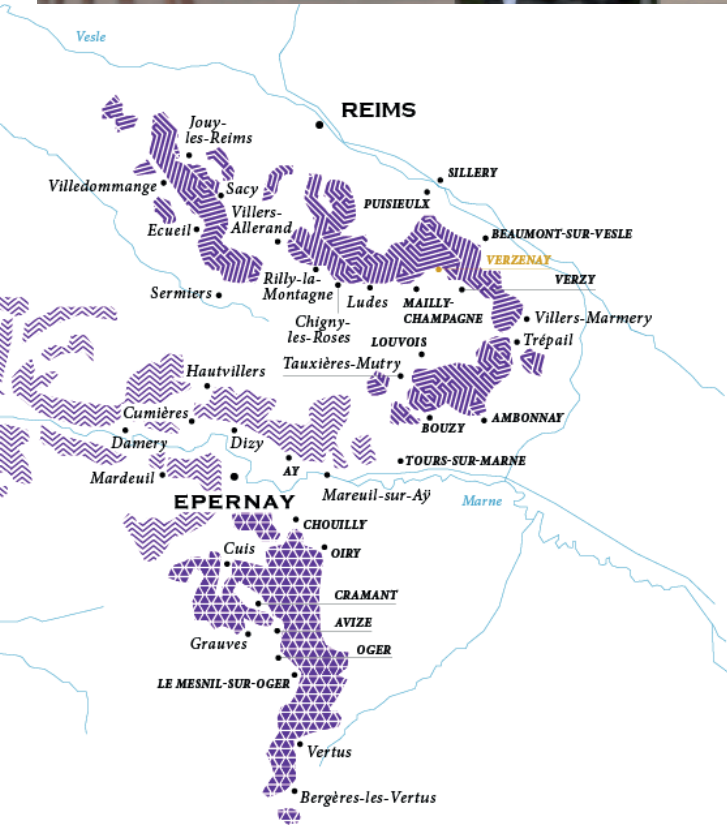
# CHAMPAGNE LOMBARD

Brut Nature  
Verzenay Grand Cru



IWC  
91

WINE ENTHUSIAST  
93



## VINEYARDS

Soil : chalk and silt  
Exposure : North

## GRAPE

100% Pinot Noir Grand Cru  
Verzenay  
0% reserve wine

## VINIFICATION

AF in termos-regulated stainless steel vats  
MLF blocked  
No fining  
Ageing 6 to 8 months in vats

## AGEING IN BOTTLE

48 months minimum

## DISGORGEMENT DATE

Displayed on the back label

## DOSAGE

0 g/L

## AVAILABLE CONTENT

Bottle - 75 cl

## NOTE FROM THE CELLAR MASTER

“Thanks to fresher climate and well-draining soils, the terroir of Verzenay offers Pinots Noirs that express with finesse and crispness. This champagne is Brut Nature in order to fully appreciate its mineral and velvety identity.”

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

