



P. J.
VALCKENBERG
WEINHANDELSHAUS


Extra Brut


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Producer

Champagne Lombard was founded 1925 in Epernay and refocused on an exciting search for the expression of grands terroirs. Completely relaunched by Thomas Lombard (4th generation) and a dedicated and passionate team, the champagnes have progressed considerably, offering pure expressions, either in blends or in monocru (Cramant, Verzenay and Le Mesnil), with no or very little dosage and great intensity. The cuvées have a vinous, deep and intense style that gains in elegance. It is now the Champagne house to follow closely for its dynamism as well as for its approach in terms of virtuous practices. The 4 parameters of philosophy on the foundation of terroir: soil, climate, relief and viticulture.

Characteristics

 lemon, red fruits

 citrus aromas, brioche well balanced, fruity champagne, Pinots Noirs bring structure, Meuniers roundness and Chardonnays a white fruit aromatic.

 aperitif, fish, seafood dishes, grilled meat

Facts

Grape Variety Chardonnay, Pinot Noir, Pinot Meunier

Terroir 35% Pinot Noir: Cote de Bars
35% Chardonnay: Cote de Sézanne
30% Meunier: Montagne de Reims West

Vinifikation 100% Cuvée (first press)
Aging in stainless steel tanks, 6 months min.
Aging in bottle: 36 month min.
Dosage: 5 g/l, 20% reserve wine



Alcohol
12.5 %vol

Art.No. LB1