



P. J.
VALCKENBERG
WEINHANDELSHAUS


Extra Brut Premier Cru Rosé


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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

 apple, citrus aromas, brioche

 The Chardonnays bring good body to the wine. The Pinots Noirs bring balance thanks to their delicate aromas, cherry aromas

 aperitif, fish, seafood dishes, grilled meat or chicken

Facts

Grape Variety Chardonnay, Pinot Noir

Terroir 40% Pinot Noir: Sermiers, Cumières
50% Chardonnay: Grauves, Vertus
10% Pinot Noir Grand Cru: Verzenay

Vinifikation Fermentation in steel tanks, min. 6 - 8 months in vats and in barrels (red)
Aging in bottle: 24 months min.
Dosage: 4 g/l, 0% reserve wine

Alcohol
12.5 %vol

Award

ISWC: 90 p.



Art.No. LB3