



Brut Nature Le Mesnil-sur-Oger Grand Cru


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

 white flowers, peach, pear

 lemon aromas, crispy, minerality and lime aroma

 aperitif, fish, seafood dishes, lobster carpaccio, goose liver

Facts

Grape Variety Chardonnay

Terroir Soil: chalky clay and flint, exposure: south-east, Le Mesnil sur Oger Grand Cru

Vinifikation Fermentation in steel tanks, aging min. 6 - 8 months in vats
 Aging in bottle: 48 months min.
 Dosage: 0 g/l, 0% reserve wine

Alcohol
12.5 %vol

Award

Wine Enthusiast: 94 p.



Art.No. LB5