



## Extra Brut Premier Cru Blanc de Noirs


### 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

 citrus notes, reed fruits i.e. raspberry, strawberry

 brioche, lemon, lot of finesse from the Pinot Noir

 aperitif, fish, seafood dishes, grilled chicken

### Facts

Grape Variety Pinot Noir, Pinot Meunier

Terroir 50% Pinot Noir: loamy soil and calcareous subsoil  
 50% Pinot Noir: Chigny-les-Roses, Cumières  
 Meunier: Coulommès-la-Montagne, Serriers

Vinifikation Fermentation in steel tanks, min. 6 - 8 months, 40% in barrels, 60% in vats  
 Aging in bottle: 36 months  
 Dosage: 4 g/l, 10 - 20% reserve wine

Alcohol
12.5 %vol

### Award

Wine Spectator: 90 p.



Art.No. LB2