



P. J.
VALCKENBERG
WEINHANDELSHAUS


Brut Nature Grand Cru


Brut Nature 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

 green apple, citrus notes, brioche

 Chardonnay brings finesse, sharpness and Pinot Noir expresses the fullness

 aperitif, fish, seafood dishes

Facts

Grape Variety Chardonnay, Pinot Noir

Terroir Clay-limestone soils Montagne de Reims: Pinot Noir: Ambonnay, Verzenay
Chalky soils of Cote des Blancs Chardonnay: Mesnil-sur-Oger, Chouilly, Avize, Cramant

Vinifikation fermentation in stainless steel tanks, no fining
Ageing 6 to 8 months : 25% in barrel, 75% in vats
Ageing in bottle: 48 months min.
Dosage: 0 g/l, 0% reserve wine

Alcohol
12.5 %vol

Award

Wine Enthusiast: 91 p.



Art.No. LB4