



P. J.
VALCKENBERG
WEINHANDELSHAUS


Brut Nature Verzenay Grand Cru


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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

 lime blossom, red fruits, cherry

 finesse, crispness, minerality, velvety

 aperitif, fish, seafood dishes

Facts

Grape Variety Pinot Noir

Terroir Soil: chalk and silt, exposure: north
Pinot Noir Grand Cru: Verzenay

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

Alcohol

12.5 %vol

Award

IWC: 91 p.

Wine Enthusiast: 93 p.



Art.No. LB6