



P. J.
VALCKENBERG
WEINHANDELSHAUS

Brut Nature Grand Cru Millesime

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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.


Vintage report

2008 was a very fresh vintage, which gives the wine a sublime sharpness. The sun coming back before and during the harvest resulted in perfectly ripe grapes, on top of their very healthy state. These characteristics put the 2008 alongside the great vintages of 1988, 1989, 1990: vintages perfectly crafted for bottle ageing,

Characteristics

 flowerly aromas, hazelnut, apricot

 Chardonnay brings finesse, sharpness and Pinot Noir expresses the fullness, lemon aromas, brioche, beautiful mineral notes

 aperitif, fish, seafood dishes, salmon tartar, goose liver

Facts

Grape Variety	Chardonnay, Pinot Noir
Terroir	Chardonnay Grand Cru: Mesnil-sur-Oger, Chouilly Pinot Noir Grand Cru: Bouzy
Vinifikation	fermentation in stainless steel tanks, no fining Ageing 6 to 8 months : 40% in barrel, 60% in vats Aging in bottle: 10 years min. Dosage: 0 g/l

Alcohol

12.5 %vol

Award

Wine Enthusiast: 93 p.
James Suckling: 94 p.

Art.No. LB8

