

Epernay | Champagne | France

Champagne Lombard Champagne Brut Grand Cru Verzenay



VINTAGE	NV
GRAPE VARIETY	100% Pinot Noir Grand Cru Verzenay
APPELLATION	EPERNAY
HARVEST	In September
VINIFICATION	Alcoholic fermentation in thermoregulated stainless steel vats Malolactic fermentation not triggered Unfined Ageing from 6 to 8 months in barrels with reasoned stirring of lees Barrels: 1 to 3 wines, light toasting, 3.50 hl
ANALYSIS	Alcohol: 12,5%
AGEING	In steel vats for 6 months then on bottles for 48 to 60 months.
TASTING NOTES	Golden yellow robe with fine bubbles. Rich and full in the mouth. Very nice bouquet of red fruits notes of gooseberry, cherry, and griottes with a chalky and toasty finish, archetype of the greatest champagne with pinot noir base. Pairs with wild game and birds, veal, and charcuterie or cheese.
RATINGS	93 Wine Enthusiast 93 James Suckling
CERTIFIED	Conventic

TECHNICAL SHEET