

Epernay | Champagne | France

## Champagne Lombard Champagne Brut Grand Cru Verzenay



<b>VINTAGE</b>	NV
<b>GRAPE VARIETY</b>	100% Pinot Noir Grand Cru Verzenay
<b>APPELLATION</b>	EPERNAY
<b>HARVEST</b>	In September
<b>VINIFICATION</b>	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
<b>ANALYSIS</b>	Alcohol: 12,5%
<b>AGEING</b>	In steel vats for 6 months then on bottles for 48 to 60 months.
<b>TASTING NOTES</b>	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.
<b>RATINGS</b>	93 Wine Enthusiast 93 James Suckling
<b>CERTIFIED</b>	Conventic

### TECHNICAL SHEET