

Epernay | Champagne | France

Champagne Lombard Extra Brut Blanc de Noirs



VINTAGE	NV
GRAPE VARIETY	50% Pinot Noir Premier Cru 50% Meunier Premier Cru
APPELLATION	EPERNAY
HARVEST	In September
VINIFICATION	AF in thermos-regulated stainless steel vats No fining Ageing 6 to 8 months: 40% in barrel, 60% in vats Barrels: Seguin Moreau 3 wines minimum, light toast «Aquaflex», 3.50 hl 80% of the blend with MLF not initiated
ANALYSIS	Alcohol: 12,5%
AGEING	Partially (40%) in oak barrels for 4 months then on bottles for 36 to 48 months.
TASTING NOTES	Bright yellow colour. A touch of vanilla and fresh red berries flavour. Full of fruitiness palate. A dry chalkiness on the finish.
RATINGS	90 Wine Enthusiast Silver International Wine&Spirit
CERTIFIED	Conventic

TECHNICAL SHEET