Champagne Lombard 1er Cru Extra Brut Rose N.V.



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

Champagne Lombard founded in 1925, is situated in Epernay the capital of Champagne. This fourth generation estate has now aquired 14.8 hectares of organic vineyards located in Premiers Crus sites through the Montagne de Reims and in the Côte des Bars. All the vineyards of the estate are farmed sustainably and since 2022 are certified organic. Within the Lombard House, the ambition is to highlight the diversity of terroir expressions thanks to single-village and single-plot cuvees, which makes the style of the Champagne Lombard unique, and characterized with sharpness and minerality.

Tasting Notes

This is an elegant cuvee, 10% of the Pinot Noir is Grand Cru and vinified as a red and blended for colour and structure and aged in barrel for 8 months. The rest of the base wines are aged in vats with 40% seeing MLF, there is 24 months of maturation in bottle. Pale salmon pink in colour with a fruity bouquet of red berries and summer fruits. The palate is dry with notes of fresh strawberries, raspberries and red cherries. The wine is beautifully balanced with a fresh acidity and a long fruit forward finish, the perfect rose Champagne for any occasion!

Food

Perfect on its own as an aperitif or with caviar or smoked salmon.

Technical Information

Country	France
Region	Champagne
Grape(s)	Chardonnay (50%) Pinot Noir (50%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Bone dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	No No

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