

# Lombard Grand Cru Blanc de Blancs (Brut Nature) NV



## 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 acquired 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. The style of the Champagne Lombard is unique, characterized with sharpness and minerality coming from the Chardonnay of the Côte des Blancs and subtle fruitiness and rich complexity from the Pinot Noir of the Montagne de Reims. All combine with harmony and balance thanks to a low dosage and single vineyard fermentation.

## Tasting Notes

Made from 100% Chardonnay, 50% from Le Mesnil-sur-Oger which delivers a crisp and mineral expression, the Chardonnay from Chouilly and Cramant bring more roundness while the grapes from Avize brings finesse and elegance. Bone dry and made without the addition of any dosage, the resulting wine is elegant and crisp with a brioche note on the finish.

## Food

Perfect for aperitif, it will also make a tasty pairing with oysters or a scallops carpaccio.

### Technical Information

<b>Country</b>	France	<b>Dry/Sweet Style</b>	Bone dry
<b>Region</b>	Champagne	<b>Alcohol Content</b>	12.5%
<b>Grape(s)</b>	Chardonnay (100%)	<b>Closure Style</b>	Cork
<b>Type</b>	Sparkling	<b>Organic/Biodynamic</b>	No
<b>Style</b>	Fizz	<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Oaked Style</b>	Unoaked	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> No <b>Vegan:</b> No
<b>Body Style</b>	Medium bodied		
<b>Sustainable</b>	No		



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