# 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 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

Made from 100% Grand Cru Chardonnay vineyards, 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. 50% of the blend undergoes MLF, with a total amount of 48 months ageing on the lees. 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

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| **Country** | France |
| **Region** | Champagne |
| **Grape(s)** | Chardonnay (100%) |
| **Type** | Sparkling |
| **Style** | Fizz |
| **Oaked Style** | Unoaked |
| **Body Style** | Medium bodied |
| **Sustainable** | No |

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

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