

# Champagne De Malherbe Brut 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

Lombard & Cie, founded in 1925, is situated in Epernay the capital of Champagne. This fourth generation estate has now acquired 10 hectares of 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 2022 will be the first certified organic harvest in their vineyards. 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

A soft and well rounded Champagne that exhibits typical attractive brioche aromas with hints of red fruits and citrus. The extended maturation on the lees gives a supple balance, with a hint of minerality that makes this wine a classic example of regional terroir. Well structured with a persistent mousse, it is round and full in the mouth, with hints of vanilla and biscuits on the finish.

## Food

A perfect aperitif - match with seafood especially white fish or crayfish and

### Technical Information

Country	France	Dry/Sweet Style	Bone dry
Region	Champagne	Alcohol Content	12.5%
Grape(s)	Pinot Meunier (60%) Pinot Noir (35%) Chardonnay (5%)	Closure Style	Cork
Type	Sparkling	Organic/Biodynamic	In conversion-organic
Style	Fizz	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-sustainable practices		



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