

Champagne De Malherbe Rose Brut N.V.



Producer

Lombard & Cie, founded in 1925, is situated in Epernay the capital of Champagne. This fourth generation estate has now aquired 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

Created in the cellars of the Epernay house of Lombard, this beautiful pale salmon pink Champagne exhibits an elegance and freshness from a traditional blend of Chardonnay, Pinot Noir and Pinot Meunier. Floral aromas are followed by strawberries, raspberries and red apple with complex cherry flavours provided by the Pinot Noir. The finish is long with summer fruits lingering on the palate.

Food

Perfect as an aperitif or served with cold white meats and smoked salmon.

Technical Information

Country	France
Grape(s)	Chardonnay (50%) Pinot Noir (40%) Pinot Meunier (10%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	No

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



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