

Champagne Lombard Extra Brut Quarter Bottles 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, which makes the style of the Champagne Lombard unique, and characterized with sharpness and minerality.

Tasting Notes

Lombard is an excellent Champagne house and this Extra Brut is true to expectations as a well-balanced and expressive champagne. This is an elegant cuvee 50% of the base wine in tank sees MLF and is blended with 20% reserve wine, after second fermentation the wine ages for 36 months in bottle. An expressive and creamy palate, notes of crisp apple, citrus and stone fruits, accompanied by classic autolytic flavours of bread, brioche and a touch of vanilla. The Extra Brut dosage brings a subtle freshness with fine mineral notes.

Food

An excellent option to toast with or makes a great pairing with salty food like Oysters, or your classic fish and chips.

Technical Information

Country	France
Region	Champagne
Grape(s)	Chardonnay (35%) Pinot Noir (35%) Pinot Meunier (30%)
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: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



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