

## LOMBARD PREMIER CRU BLANC DE NOIRS EXTRA BRUT



**F**ounded and located in Epernay in 1925, Champagne Lombard under the leadership of three generations of the Lombard family has undergone a metamorphosis from typical négociant to a modern thinking champagne house with a grower's and terroir-based philosophy. To the family and their Vineyard and Cellar Director Laurent Vaillant, the four factors that define terroir are soil, topography, climate, and viticulture. Within their range of Brut Nature and Extra Brut champagnes, Thomas Lombard and his father Thierry highlight the diversity of terroir expression thanks to single-village and single-plot cuvées. Their champagnes reveal the mineral characteristics their respective terroir.

In addition to their own house vineyards, the Lombards work closely with a group of growers with a total vineyard area of 65 ha. This approach ensures a consistent quality year after year.

### VITICULTURE

All growers of the Lombard team follow sustainable farming principles, with some vineyards in organic conversion, to cultivate and retain the typical characteristics of each single vineyard, also maintaining the balance within their eco-system. Yields are kept low to highlight the unique character of each vineyard, their grapes, and minerality of the soil.



### VINIFICATION

Champagne Lombard focus on "selection parcellaire" by isolating every vineyard during the fermentation and aging process in order to preserve the singularity and quintessence of each terroir. Aged partially in oak barrels and then in bottles topped with real cork, called "méthode originale" in Champagne to allow for more air contact during the aging process. Disgorged manually "à la volée" after three to five years aging in the cave of Lombard. (The disgorgement date on the back label).



**SKU: 854503**

Region	Champagne
Classification	Champagne AOC
Vintage	NV
Grapes	100% Pinot Noir
Vineyard	Top sites in Chigny-Les-Roses and Rilly-La-Montagne
Soil Composition	Limestone with calcareous subsoil
Vineyard Training	Guyot
Density/Yield	35 hl/ ha
Fermentation	First fermentation in stainless steel followed by 6 months aging in large oak barrels. Second fermentation in the bottle and matured. For 36 to 48 months prior to disgorgement.
Alcohol	12.5%
Residual Sugar	4 g/l
PH	3.02 g/l
TA	4.45 g/l
Free SO2	<5 mg/l
Total SO2	71 mg/l

**TASTING NOTES**

The bouquet is really lovely, wafting from the glass in a blend of white peach, apple blossoms, a touch of vanilla, and dry chalkiness. On the palate the wine is deep, full-bodied and very well-balanced, with a good core. Frothy “mousse”, bright well-integrated acidity and very good length and grip on the mineral-driven finish.

**PAIRING SUGGESTION**

This easy-drinking, elegant champagne lends itself to be paired with a variety of dishes from grilled salmon to terrines and poultry. Delicious with fresh strawberries in cream.