

CHAMPAGNE LOMBARD

AOC CHAMPAGNE BRUT, GRAND CRU NATURE

WINEMAKER

Christophe Pitois

WINE REGION

Champagne



STORY Champagne Lombard is a small family owned Champagne house located in Epernay, just north of the prestigious Cotes des Blancs. Founded in 1925 by Robert Andrieu a farmer coming from Southwest of France. His son-in-law, Philippe Lombard, took over the family estate in the 1960's. It's now is son Thierry Lombard, who run the estate. The Lombard family owns 10 hectares of vineyards located in the Montagne de Reims, in the Vallée de l'Ardre and in the Cote des Bars. All of the vineyards of the estate are farmed sustainably with some of them in organic conversion. The family is also sourcing grapes from the best terroirs of Champagne among the prestigious Grand Crus of "Mesnil-sur-Oger", "Avize", "Cramant", "Chouilly", in the Cote des Blancs, "Verzenay" and "Ambonnay" in the Montagne de Reims. The "Caves" of Lombard that are stretching across two levels and adjoining streets over a 1.5 miles have been carved out of the chalk.

VINEYARD Specialized in Premiers and Grands crus, the Lombard family is focusing in expressing the identity of each Terroir and very low or no dosage. The blend of the Brut Nature Grand Cru is composed of Pinot Noir and Chardonnay. The grapes are sourced exclusively from the Montagne de Reims and the Cote des Blancs with a high proportion of Chardonnay from the Mesnil sur Oger Grand Cru.

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. The disgorgement date is displayed on the back label. Sugar Level: 4 gl. The wines are aged six months on lees in 600 liters oak barrel in order to enhance the complexity before blending. And then after the "prise de mousse" a long ageing (36 to 60 months) process in the cellars will take place. The base vintage for this cuvee is 2010 (five years aging).

TASTING NOTES Fine bubbles, lime and white flower notes with a touch of cinnamon, and a perfect balance between richness and freshness thanks to a zero dosage with a nice lingering finish that fully covers the palate.

FOOD PAIRING Will be perfect with fishes in sauce like halibut or sea bass. It will be also delicious Champagne with grilled oysters.

91  **WINEENTHUSIAST**
MAGAZINE

QUICK FACTS

VARIETY

50% Chardonnay - 50% Pinot Noir

PRODUCTION

cases

AGING

6 months on oak barrels

FARMING

Organic practices

UPC

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OTHER WINES FROM THIS ESTATE

Brut Rose Premier Cru

Extra Brut Premier Cru

Extra Brut Premier Cru Blanc de Noirs



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