

# Lombard Grand Cru Verzenay Brut Nature Grand Cru 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

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

Named after an old French expression which was used in the nineteenth century to describe an elegant woman. This Champagne is a 50/50 blend of Chardonnay and Pinot Noir. Only made in tiny quantities, this is an exceptional wine; a beautiful pale gold in colour with very fine bubbles and a nose of green lemon notes tinged with a flinty mineral character. Zippy acidity with a very nice and salty lingering finish that highlights the terroir of le Mesnil sur Oger.

## Food

A perfect aperitif, or when served alongside gravdax.

### Technical Information

<b>Country</b>	France	<b>Dry/Sweet Style</b>	Bone dry
<b>Region</b>	Champagne	<b>Alcohol Content</b>	12.5%
<b>Grape(s)</b>	Pinot Noir (100%)	<b>Closure Style</b>	Cork
<b>Type</b>	Sparkling	<b>Organic/Biodynamic</b>	No
<b>Style</b>	Fizz	<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Oaked Style</b>	Unoaked	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> No <b>Vegan:</b> No
<b>Body Style</b>	Medium bodied		
<b>Sustainable</b>	No		



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