

Champagne Lombard Extra Brut 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

Lombard is an excellent Champagne house and this Extra Brut is true to expectations as a well-balanced and expressive champagne. The Pinot Noir brings structure, Meunier roundness and Chardonnay aromas of white fruit. Bursting with freshness and crisp acidity in balance with a creamy mousse. An expressive palate of crisp apple, citrus and stone fruit notes accompanied by classic autolytic notes of bread and brioche. The Extra Brut dosage brings a subtle freshness with fine mineral notes.

Food

Technical Information

Country	France	Dry/Sweet Style	Bone dry
Region	Champagne	Alcohol Content	12.5%
Grape(s)	Chardonnay (40%) Pinot Meunier (30%) Pinot Noir (30%)	Closure Style	Cork
Type	Sparkling	Organic/Biodynamic	No
Style	Fizz	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: No Vegan: No
Body Style	Medium bodied		
Sustainable	No		



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