



TENDIL & LOMBARDI

Blanc de Blancs

the growers

Laurent Tendil and Stéphane Lombardi, both born in Lyon, France, first crossed paths as young teenagers. Although Laurent was busy with judo and Stéphane was playing rugby around the clock, they quickly found their common ground in French gastronomy and fine wine, especially Champagne. After completing their studies, the childhood friends set out as working men in the world of food and wine, each harboring the dream of one day creating their own Champagne. Some would have dismissed this as a fantasy, but after 15 years Laurent and Stéphane decided to leave their successful careers to chase down this dream, despite the financial risks in the middle of an economic crisis. They began to blend their own cuvées with the help of a vine grower in the Aube region of Champagne, and in May of 2011, the first bottles of Tendil & Lombardi Champagne finally saw the light of day.

their land

Champagne | Côte des Bar - Aube

The Aube region was long ignored as a singular region, and in fact something of a stepchild in Champagne, but has always played an important, albeit silent, role for sourcing grapes to the more famous northern regions of Reims and Épernay. However, in recent years, the Aube has become highly regarded in its own right thanks to independent vigneronns such as Cédric Bouchard, Marie-Courtin, and Dosnon & Lepage. The limestone and clay soils are quite like those found in Chablis and lends to great weight and complexity without sacrificing mineral acidity

the wine

100% Chardonnay

The hallmarks of quality for all Tendil & Lombardi Champagnes are the use of only first press wine and extended aging on the lees (a minimum of 24 months and usually more). The Blanc de Blancs is a rare Chardonnay only blend from the region. It is aged 28 months on the lees.

Dosage: 9gr/l Alcohol: 12%

press

91 points, *Wine Spectator*

“Smoke and sea salt notes accent hints of quince, green plum, light toast and almond paste, and lemon curd in this minerally Champagne. Firm and well-balanced, with a fresh, lightly creamy finish. Drink now through 2016.”

90 points, *Tanzer*

“Pale yellow. Fresh melon, pear, tangerine and mint on the nose, with a subtle chalky quality adding lift. Juicy and fruit-driven, with vibrant citrus and melon flavors complemented by richer poached pear and fig notes. Finishes with tangy minerality and very good spicy persistence. This suave, seamless Champagne would make a great companion to a richly sauced fish preparation.”

