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Tendil & Lombardi, Champagne Brut Blanc de Noirs (NV)

Producer	Tendil & Lombardi
Vendor	Barterhouse Wines & Spirits
Supplier/Importer	The Barterhouse
Category	Wine - Sparkling - White
Grape variety	Pinot Noir
Region	Champagne, France
Subregion	Aube
Appellation	Champagne
Vintage	NV
Alcohol by volume	12.0%

Sizes

750 mL × 12 — BHFRTLNNV

Bottles	$/bottle	$/case	$/oz
1	29.17	350.00	1.15
36	25.00	300.00	0.99
60	20.83	250.00	0.82

Distributor's notes

About the Winery:
Tendil & Lombardi artisan Champagne comes from the up and coming Côtes des Bars. Tendil & Lombardi represents the contemporary side of Champagne. This prestigious French region has been dominated for centuries by a few large, prominent Champagne houses. Known as the Grandes Marques—literally, “big brands”—these mega-producers of Champagne have been joined in recent decades by an upstart generation of small labels.
Some of these are longtime grape growers who now bottle their own, others, like Tendil & Lombardi, are mini-négociants who buy small quantities of grapes and create custom cuvées and free to create a house style according to their particular vision.

Laurent Tendil and Stéphane Lombardi are childhood friends and Champagne obsessives from Lyon. Inspired by the rise of Champagne’s small producer, the duo—who’ve spent their careers in the fields of wine, dreamed of creating their own, namesake Champagne.

In 2007, they each left their jobs and took a leap to pursue their dream. Four years later, their first cuvée hit the market. The result was a shower of 90-plus ratings from some of the world’s most prestigious wine critics—an astonishing feat for these brash newcomers.

About the Wine:
Cuvée Blanc de Noir 100% Pinot Noir. First press. 20% réserve wine. 28 months aging on the lees and another 12 months after disgorgement. Apple, pear and toasty lees on the nose, with notes of anise and dried rose adding complexity. Dry and gripping on the palate, offering firm, refreshingly bitter redcurrant and orchard fruit flavors and a hint of blood orange. Uncompromisingly racy, firm bubbly with very good finishing clarity and bite.
91 points Wine Enthusiast - 90 points Wine Spectator - 90 points Stephen Tanzer - Winestate Australie. Best of Style 2013

About the producer

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. They began to blend their own cuvées with the help of a vine grower in the Champagne region, and in May of 2011, the first bottles of Tendil & Lombardi Champagne finally saw the light of day.

Although the past few years have not always been easy, Tendil and Lombardi are honored to be perpetuating the

culture of the vine and the celebrated art of champagne making. The grapes used to elaborate the Tendil et Lombardi cuvees come from the “Aube” vineyards, also known as the “Côtes des Bars“ region. The Côtes des Bars Champagnes are recognized for their strong character, elegant balance, and complex aromas, traits that are all easily recognizable in Tendil et Lombardi Champagne.

To guaranty the highest quality, all Tendil & Lombardi cuvees are made solely from the first press of the grapes, also called the first run juice. The non vintage cuvees are aged on the lees for at least 24 months before disgorgement, and allowed to settle for another 3 to 6 months after disgorgement.