



“Tendil & Lombardi is a relatively new, but very interesting producer in the Côte de Bar. Although I have never met one of the two, we got into contact via social media channels and so I have tasted three excellent cuvées that intertwined charm with tension.”

Robert Parker Wine Advocate

Dear Champagne lovers,

Tendil & Lombardi was a passion project started by childhood friends and champagne aficionados Laurent Tendil and Stephane Lombardi back in 2007. Four years of intensive efforts saw their first release vintage 2011 receiving a shower of 90-plus ratings from leading wine critics - an amazing feat given the very young age of the house.

In 2016, Laurent Tendil left the company and the winery was renamed 'Champagne Lombardi' in 2017. Lombardi's grapes are sourced from several small plots in the Côte des Bar, located in the Aube Département. Côte des Bar Champagnes are recognized for their strong character, elegant balance, and complex aromas; Pinot Noir shines brightest here.



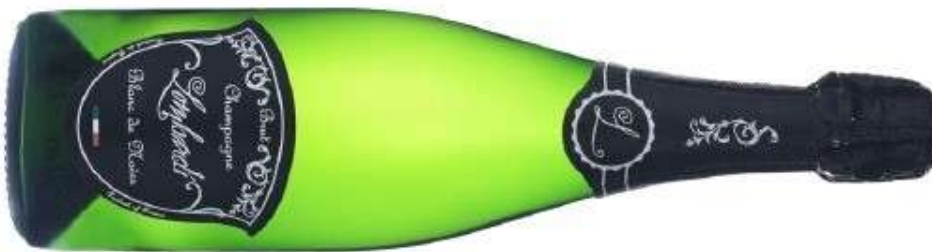
Lombardi Axiome Brut NV

Grape(s): 70% Pinot Noir, 30% Chardonnay
Alcohol: 12.5%
Dosage: 6.0 g/L
Residual Sugar: 14.5 g/L
Acidity: 6.9 g/L
Aging: 24 Months on lees, 6 months after disgorgement

Wine Spectator 90: "First press juice only. 20% reserve wines. The chalky texture and juicy acidity of this lively Champagne create a fine interplay with the bright flavours of ripe white cherry, poached quince, biscuit and fruit-forward pineapple."

\$290 per bottle
\$3,360 per case of 12 (\$280@)

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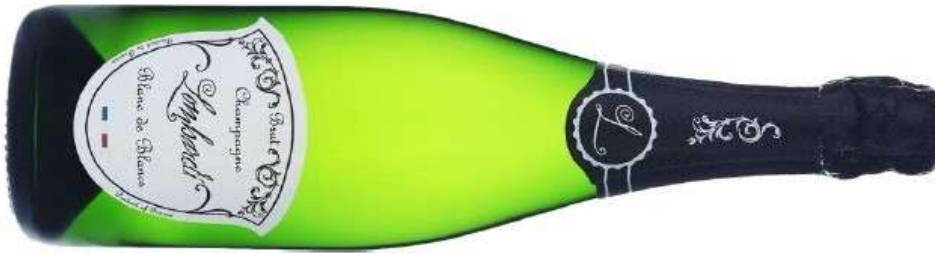
Lombardi Blanc de Noirs Brut NV

Grape(s): 100% Pinot Noir
Alcohol: 12.5%
Dosage: 6.0 g/L
Residual Sugar: 12.5 g/L
Acidity: 7.4 g/L
Reserve Wine: 20%
Aging: 36 Months on lees, 12 months after disgorgement

Wine Spectator 90: "First press juice only. 20% reserve wines. Firm, juicy acidity finds good balance in this creamy Champagne, framing hints of yellow apple, black raspberry and verbena. A thread of freshly ground spices lingers on the refined finish."

\$300 per bottle
\$3,480 per case of 12 (\$290@)

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Lombardi Blanc de Blancs Brut NV

Grape(s): 100% Chardonnay

Alcohol: 12.5%

Dosage: 8.0 g/L

Residual Sugar: 12.9 g/L

Acidity: 6.9 g/L

Reserve Wine: 20%

Aging: 28 Months on lees, 12 months after disgorgement

Wine Spectator 91: "First press juice only. 20% reserve wines. 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."

\$325 per bottle

\$3,780 per case of 12 (\$315@)

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Lombardi Cuvee Hymenee Brut NV

Grape(s): 50% Chardonnay, 50% Pinot Noir

Alcohol: 12.5%
Dosage: 8.5 g/L
Residual Sugar: 14.0 g/L
Acidity: 7.2 g/L
Reserve Wine: 40%
Aging: 48 Months on lees, 12 months after disgorgement

Wine Advocate 91+: "First press juice only. 40% reserve wines. The wine displays a very clear, deep, rich, precise and elegant bouquet with mineral flavors and aromas of herbs, almonds, yellow fruits and brioche. This Champagne is full-bodied and round, yet pure, straight, fresh and highly finesse-full on the palate. This delicate cuvée has a tender, stimulating grip and refined fruit in the complex and well-structured, persistent mineral finish. Excellent."

\$525 per bottle
\$6,060 per case of 12 (\$515@)

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Lombardi Blanc de Noirs Millesime Brut 2009

Grape(s): 100% Pinot Noir
Alcohol: 12.5%
Dosage: 8.0 g/L
Residual Sugar: 11.0 g/L
Acidity: 7.2 g/L
Aging: 59 Months on lees, 6 months after disgorgement

Wine Advocate 91: "The 2009 Blanc de Noirs Brut Millésime is 100% Pinot Noir from the Côte de Bar (Aube). Fermented in steel (malolactic fermentation included), bottled in April 2010 and disgorged in March 2015, this 2009 Vintage offers a super clear and complex bouquet with delicate bright fruit and herbal/floral aromas, along with some toasty speck flavors. Full-bodied, pure and full of finesse on the palate, this is an ample, firm and fresh Champagne. It is very elegant and fruit-intense, but also mineral and persistent with an intense, long and complex finish with grip. Still very young and a bit sweet (dosage is 8 grams), this

cuvée shall develop very well over the next 5-8 years."

\$695 per bottle (Drinking well now!)

\$8,100 per case of 12 (\$675@)

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Lombardi Anthese Rose Brut NV

Grape(s): 80% Pinot Noir, 20% Chardonnay

Alcohol: 12.5%

Dosage: 6.0 g/L

Residual Sugar: 12.3 g/L

Acidity: 7.0 g/L

Reserve Wine: 20%

Aging: 24 Months on lees, 6 months after disgorgement

Wine Spectator 91: "First press juice only. 20% reserve wines. This rosé shows a lot of personality, with nut and spice aromas and flavors lacing notes of kirsch, ripe raspberry, peach and candied citrus peel. This is well-balanced and accessible, displaying a slight grain to the texture and juicy acidity that results in a lip-smacking finish."

\$325 per bottle

\$3,780 per case of 12 (\$315@)

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All are in 750ml unless otherwise stated. Free delivery for order > HK\$3,000. Subject to final confirmation and while stocks last. Please contact us anytime if you have any enquiries on our products or require professional wine advice.



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minutes walk from Sai Yin Pun MTR station Exit B3).

Regards,

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