



LOMBARD

CULTURE LIBRE CÔTES-DU-RHÔNE

Expressive, fruity, bright —
a white wine with elegance and freedom



GRAPES : Grenache Blanc, Roussanne, Marsanne, Viognier, Clairette, Bourboulenc

VINTAGE: 2024

TERROIR: Rhône gravel and river pebbles

HARVEST: Mechanical harvesting

WINEMAKING: Whole cluster pressing, cold settling

AGEING: Stainless steel tanks

TASTING NOTES:

A rich and inviting bouquet of fresh pear, peach, white blossoms and exotic fruit. The palate strikes a perfect balance between round fruit and freshness, with a lingering, airy and elegant finish.

FOOD PAIRINGS:

Grilled trout with lemon and toasted sesame oil: *The wine's floral and citrus profile pairs beautifully with grilled trout, while sesame oil adds a modern, nutty twist that enhances roundness.*

Roast chicken with za'atar and preserved lemon: *Za'atar's herbal notes and the brightness of preserved lemon echo the wine's freshness and bring energy to a simple poultry dish.*

Saint-Marcellin with a drizzle of olive oil and crushed pink pepper: *A creamy, mild cheese elevated with a touch of spice and richness to match the wine's soft texture and white fruit notes.*

Zucchini risotto with mint and roasted almonds *This light, fragrant dish brings out the wine's freshness, while almonds add crunch and subtle depth in harmony with its body.*

CELLARING POTENTIAL: 1 to 3 years

