



LOMBARD

RENAISSANCE CÔTES-DU-RHÔNE BRÉZÈME



A silky, refined red — where northern freshness meets southern warmth.

GRAPE: Syrah

VINTAGE: 2022

TERROIR: Sandy-loam with rolled pebbles and limestone scree

HARVEST: Hand-harvested

WINEMAKING: Destemmed grapes, 3 to 4 weeks' maceration in concrete vats

AGEING: Aged in oak barrels

TASTING NOTES: A silky, expressive Syrah with aromas of black fruits, spice, and black olives. The mouthfeel is smooth and vibrant, marrying Northern Rhône freshness with Southern richness — the spirit of a great cru.

FOOD PARING:

Beef tenderloin tataki with smoked soy, parmesan shards and pickled shallots

The tenderloin's finesse meets savoury umami, enhancing the wine's smooth texture and deep aromatic profile.

Guinea hen ballotine with sage and black cherry jus

Elegant and structured, this poultry dish plays on sweetness and herbs, echoing the wine's depth and floral lift.

Brie de Meaux with truffle shavings and toasted brioche

The creaminess and earthy richness echo the wine's smooth tannins and aromatic persistence.

Charred leek with walnut praline, lemon confit and thyme oil

Aromatic and textured, this bold plant-based dish highlights the wine's tension, spice and floral depth.

CELLARING POTENTIAL: 8 to 10 years

