



LOMBARD



CUVÉE CULTÉ

CHATEAUNEUF-DU-PAPE

Deep, silky, radiant — a red with character and poise.

GRAPES: 100% Grenache Noir

VINTAGE: 2023

TERROIR: Rolled pebbles (galets roulés), Villafranchian formation and sand

HARVEST: Hand-harvested

WINEMAKING : Fermentation in concrete tanks with 30% whole bunches, native yeasts, gentle 3-week maceration

AGEING: 14 months in concrete tanks

TASTING NOTES:

A pure expression of Grenache, where black fruits meet Mediterranean herbs. The palate is dense and silky, offering depth, finesse and a radiant southern character. A great red — complex, expressive, and full of life.

FOOD PAIRING:

Charcoal-seared lamb with sumac and roasted eggplant purée

The wine's depth and warm notes pair beautifully with lamb, while sumac and eggplant add smoky brightness and regional flair.

Roast duck breast with spiced carrot purée and orange glaze

Duck offers just the right texture and richness, while warm spices and citrus mirror the wine's aromatic complexity.

Aged Gouda with fig chutney and rosemary crackers

The wine's fruit intensity pairs beautifully with the sweet-salty profile of the cheese and fig, while rosemary adds herbal depth.

Polenta-stuffed portobello mushrooms with red wine-braised shallots and roasted chestnut cream

A refined vegetarian dish with texture and warmth — where creamy polenta, meaty mushrooms and chestnut richness mirror the wine's silky depth.

CELLARING POTENTIAL: 5 to 8 years.

