



LOMBARD

CUVÉE CULTE CONDRIEU



A generous, refined Condrieu
all fruit and floral elegance.

GRAPES: Viognier

VINTAGE: 2024

TERROIR: Granit

HARVEST: Hand-harvested

WINEMAKING: Whole cluster pressing, cold settling
Native yeast fermentation in large oak vats (foudres)

AGEING: 8 months on lees in foudres

TASTING NOTES:

An expressive nose of ripe apricot, white peach, white flowers and a hint of honey. The palate is full-bodied yet lifted by fresh acidity. The finish is long and perfumed, with lingering notes of fresh lychee. A generous, elegant wine.

FOOD PAIRING:

Butter-poached lobster with kaffir lime and lemongrass

A luxurious pairing where sweetness and citrus highlight the wine's aromatic intensity and fine balance.

Capon breast with apricot glaze and saffron-spiced couscous

The Viognier's roundness and stone fruit notes meet the sweetness of apricot and the warmth of saffron in a refined harmony.

Aged mimolette with orange blossom honey and toasted almonds

The wine's floral and honeyed nuances find an echo in this pairing, enhanced by nutty textures and subtle sweetness.

Pumpkin gnocchi with sage brown butter and hazelnut praline

A rich yet delicate dish where texture and aromatic warmth align with the wine's creamy body and floral lift.

CELLARING POTENTIAL: 3 to 5 years

