

# MAISON LOMBARD

## IGP DRÔME – LA RENOMMÉE

RHÔNE

### Story

The Domaine Lombard estate was founded in 1981 by Jean-Marie and Sylvette Lombard, who contributed to the revival of the Brézème appellation after it was decimated by the phylloxera outbreak, falling from 250 acres to just a few acres in the 1930s.

In 2012, they retired and a new dynamic team led by Emmanuelle and Julien Montagnon took over the estate. With passion, commitment, and courage they replanted part of the vineyards, secured more land and finally built a brand new winery. They currently own 5 acres of Syrah and Viognier on the Vin de Pays de Drôme appellation and 18 acres of Syrah, Roussanne and Marsanne in Brézème.

### Grape varieties

90% Syrah, 10% Viognier

Average age of the vines: 20-40 yo and young vines of Brézème

### Terroir

Middle hillsides with rounded pebbles, on the border of Brézème

### Winemaking

The vineyard applies organic and biodynamic agricultural practices.

Partial destemming (10-15% whole bunch) Fermentation with indigenous yeasts in concrete tanks for 2 weeks without plunging.

Aged for over 12 months in concrete tanks

Production : 10.000 bottles

### Tasting notes

A supremely generous and indulgent wine. A fantastic compromise between density and sapidity. Purple color. Delicate tannins. Bouquet bursting with fruits and flowers. The ever-so-slightly salty and spicy finish implores you to take another sip.

### Pairing suggestions

Great with charcuterie and meat dishes like roast lamb, barbecued or grilled chicken, hamburgers and hard aged cheese like Gouda.



### Press ratings

90 pts Vinous – 2017 vintage

90 pts Wine Spectator – 2015 vintage

89 pts Wine Spectator – 2014 vintage