



LOMBARD

## SYRAH

IGP DRÔME



Crunchy, fruity Syrah — made to share and enjoy.

**GRAPE:** Syrah

**VINTAGE:** 2023

**TERROIR:** Old Rhône alluvial soils and pebbles

**HARVEST:** Hand-harvested

**WINEMAKING:**

Destemmed grapes, 3 to 4 weeks' maceration in concrete tanks

**AGEING:**

Around 12 months in concrete vats

**TASTING NOTES:**

A generous and approachable wine with vibrant red fruit, blackberries and subtle spice. A fresh, crunchy Syrah — a true wine for friends and good times!

**FOOD PAIRING:**

Grilled beef skewers with sumac and red pepper glaze

*Fun and flavourful — grilled meat and spice match the Syrah's fruit and light peppery finish.*

Pulled chicken flatbread with pomegranate and yogurt-tahini sauce

*→ A bright, juicy pairing that balances freshness, texture and aromatic contrast.*

Tommette de brebis with spiced red onion chutney

*→ A rustic yet flavourful match that lifts the Syrah's fruit while staying true to its casual charm.*

Stuffed sweet peppers with rice, olives and herbs

*→ A Mediterranean twist that echoes the Syrah's sunny character and soft structure.*

**CELLARING POTENTIAL:** 1 to 3 years

