



LOMBARD

VIOGNIER

IGP DRÔME



A bottle of sunshine, perfect to share

GRAPE: Viognier

VINTAGE: 2023

TERROIR: Sandy-loam with rolled pebbles

HARVEST: Hand-harvested

WINEMAKING: Whole-cluster pressing, cold settling

AGEING: Stainless steel tanks

TASTING NOTES:

This Viognier balances freshness and varietal character. Bursting with notes of ripe peach, apricot, and white flowers, it's all about generosity and sunny charm — the perfect wine for relaxed, social moments.

FOOD PAIRING:

Cod ceviche with ginger, pink radish and lemon balm

A bright, zesty pairing where freshness and delicate aromatics match the wine's floral lift and stone fruit charm.

Chicken yakitori with sesame glaze and grilled spring onions

Savory and sweet, the dish enhances the Viognier's fruitiness and rounds out its acidity.

Fresh goat cheese with lemon zest, thyme and honey

A simple, vibrant combo that plays with the wine's floral and fruity balance.

Carrot and cumin falafel with tzatziki and mint

A sunny, plant-based option with spice and freshness to echo the wine's personality.

CELLARING POTENTIAL : 2 to 3 years

