



LOMBARD

CULTURE LIBRE CÔTES-DU-RHÔNE

Juicy and generous — a red that's simply irresistible.



GRAPES: Grenache, Syrah, Mourvèdre

VINTAGE: 2023

TERROIR: Rolled pebbles, sand, clay

HARVEST: Hand-harvested

WINEMAKING: Fermented in stainless steel tanks

AGEING: A few months in concrete vats

TASTING NOTES:

A generous bouquet of spicy red fruits. Soft tannins, a fresh palate, and a joyful, gourmet profile — pure pleasure in a glass.

FOOD PAIRING:

Smash burger with aged cheddar and sweet paprika ketchup

An indulgent combo that plays with the wine's juicy fruit and spice, making for a fun, flavor-packed match.

Grilled chicken skewers with harissa yoghurt sauce

The grilled notes and light spice enhance the wine's freshness and roundness, keeping the pairing lively and aromatic.

Tommes de montagne with rosemary focaccia

The rusticity of alpine cheese and herb bread brings out the Rhône character and earthy charm of the wine.

Baked eggplant and chickpea curry with coriander and lime

Aromatic and comforting, this plant-based dish complements the wine's fruit and spice while adding vibrant contrast.

CELLARING POTENTIAL: 1 to 3 years

