



LOMBARD

# MONICAULT

## CÔTES-DU-RHÔNE BRÉZÈME

Generous, deep, elegant — Syrah at its finest.



**GRAPE:** Syrah

**VINTAGE:** 2022

**TERROIR:** Sandy-loam with rolled pebbles and limestone scree

**HARVEST:** Hand-harvested

**WINEMAKING:** Destemmed grapes, 3 to 4 weeks' maceration in concrete vats

**AGEING:** Concrete vats, amphora, and barrels

**TASTINGNOTES:**

A powerful and expressive Syrah with black fruits, spice, floral hints and a touch of liquorice. The palate is smooth and generous, with satin-like tannins. Great ageing potential.

**FOOD PAIRING:**

Veal tagliata with rosemary jus and roasted Jerusalem artichokes

*A refined take on classic pairings — the veal's delicacy and the earthiness of the sunchokes mirror the wine's depth and floral spice.*

Quail and apricot pastilla with ras el hanout and toasted almonds

*Aromatic and delicate, this spiced pairing elevates the wine's depth, echoing its floral and fruit notes with elegance.*

Bleu d'Auvergne with cocoa nibs and black cherry chutney

*A bold, unexpected combo where the creamy, salty cheese and dark cherry bring out the Syrah's fruit and subtle bitterness.*

Grilled cabbage wedges with tamari glaze, black garlic and toasted buckwheat

*Charred, umami-rich and textured — this bold plant-based dish mirrors the wine's spice, fruit and finesse.*

**CELLARING POTENTIAL:** 6 to 8 years

