



LOMBARD

RENAISSANCE

CÔTES-DU-RHÔNE BRÉZÈME

Bold, vibrant, unforgettable
A fine gastronomic white



GRAPES: Marsanne et Roussanne

VINTAGE: 2023

TERROIR: Sandy-loamy soil with rolled pebbles and limestone scree

HARVEST: Manual harvesting

WINEMAKING: Whole cluster pressing, cold settling, malolactic fermentation

AGEING: 50% in barrels (2–3 wines), 50% in stainless steel tanks

TASTING NOTES: Aromatic intensity and complexity, blending citrus and white-fleshed fruit with floral hints. Broad and textural on the palate, marked by a touch of salinity and a fine mineral tension. A refined, gastronomic Brézème white.

FOOD PAIRINGS:

Seared scallops with lime zest and lemongrass oil *A delicate, elegant pairing where citrus and lemongrass enhance the wine's saline tension and finesse.*

Guinea fowl with morel cream and roasted salsify *A refined, structured dish that highlights the wine's texture and depth, while salsify adds a seasonal, earthy twist.*

Aged Ossau-Iraty with thyme-infused honey *The cheese's nutty salinity is balanced by floral sweetness, echoing the wine's aromatic complexity.*

Celery root millefeuille with hazelnut butter and shaved truffle *A refined and earthy dish where the creamy celeriac and nutty butter match the wine's texture, while truffle enhances its aromatic depth and mineral length.*

CELLARING POTENTIAL: 4 to 8 years

