



LOMBARD

CUVÉE CULTE

CROZES-HERMITAGE



Fresh and silky
a white with perfect balance.

GRAPES: Marsanne

VINTAGE: 2024

TERROIR: Sedimentary soils from the Isère River with rolled pebbles

HARVEST: Manual harvesting

WINEMAKING Whole-cluster pressing, native yeasts, barrel fermentation

AGEING: 8 months in demi-muids, 5% new oak

TASTING NOTES:

An intense and layered nose of ripe yellow fruits. The palate is generous, combining roundness and freshness, leading to a long, textured finish with elegant bitters that bring structure and finesse.

FOOD PAIRING:

Cod fillet with yuzu beurre blanc *The richness of beurre blanc balances the round palate, while yuzu lifts the aromatic expression and plays on freshness.*

Chicken supreme with mushroom and miso glaze *A modern, umami-driven twist on a classic pairing that amplifies the wine's savory length and subtle oak influence.*

Aged Comté or Beaufort with a dash of Espelette pepper *Nutty cheeses resonate with the Marsanne's depth, and Espelette adds a soft, aromatic kick that mirrors its gentle bitters.*

Roasted butternut squash with sage and hazelnut dukkah *This textured, earthy dish matches the wine's richness, while dukkah adds aromatic crunch and a refined spiced edge.*

CELLARING POTENTIAL: 2 to 3 years

