



LOMBARD

## CUVÉE CULTE

### SAINT-JOSEPH

Intense, fresh, distinctive — a Syrah with natural charm.



**GRAPE:** Syrah

**VINTAGE:** 2023

**TERROIR:** Granite and gneiss soils

**HARVEST:** Hand-harvested

**WINEMAKING:** 20% whole bunch fermentation, native yeasts, fermented in concrete tanks

**AGEING:** 12 months in concrete tanks and demi-muids

**TASTING NOTES:** Deep garnet colour with purple reflections. The nose reveals wild black fruits (blackcurrant, blackberry) and graphite notes. On the palate, a smooth and balanced attack, supported by fine tannins.

**FOOD PAIRING:**

Flat iron steak with black pepper crust and grilled mushrooms

*A flavourful pairing where peppery spice and umami mirror the Syrah's structure and black fruit intensity.*

Free-range chicken thighs, slow cooked with green olives, preserved lemon and thyme

*Tender and aromatic — the herbal and citrus notes enhance the wine's freshness and silky tannins.*

Tomme de Savoie with rosemary honey and toasted hazelnuts

*The cheese's gentle character and the herbal sweetness highlight the wine's finesse and aromatic freshness.*

Roasted Jerusalem artichokes with thyme oil, walnut crumbs and pomegranate molasses

*Earthy, nutty and bright — a textured dish that highlights the wine's depth and freshness.*

**CELLARING POTENTIAL:** 4 to 6 years.

