



LOMBARD

CUVÉE SIGNATURE 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

