



LOMBARD

CUVÉE SIGNATURE CROZES-HERMITAGE

Power meets finesse a Syrah full of character and pleasure.



GRAPES: Syrah

VINTAGE: 2023

TERROIR: Alluvial soils shaped by Rhône and Isère river terraces

HARVEST: Hand-harvested

WINEMAKING: Traditional vinification with pump-overs and punch-downs in concrete vats, native yeasts

AGEING: 8 to 12 months in concrete vats

TASTING NOTES: Soft and generous, with an irresistibly juicy profile. Violet aromas meet ripe blackfruits. A perfect balance of power and finesse.

FOOD PAIRING:

Grilled lamb kofta with herbed bulgur and garlic yoghurt

The spice and smoky char echo the wine's Syrah notes, while yoghurt lifts the pairing with cool contrast.

Duck confit tacos with red cabbage and blackberry salsa

A fun, rich combo where fruit and fat match the wine's density and peppery freshness.

Saint-Nectaire with fig and walnut bread

The creaminess of the cheese and the sweetness of fig enhance the Syrah's softness and black fruit aromas.

Sweet potato and red onion tatin with balsamic glaze

A layered, sweet-savoury dish that brings out the wine's fruit-forward charm and floral lift.

CELLARING POTENTIAL: 3 to 4 years

