



LOMBARD

CUVÉE SIGNATURE MONICAULT CÔTES-DU-RHÔNE BRÉZÈME

Fresh, floral, mineral a white wine that awakens the senses.



GRAPES: Marsanne

VINTAGE: 2024

TERROIR : Sandy-loam soils with rolled pebbles and limestone scree

HARVEST : Hand-harvested

WINEMAKING : Whole-cluster pressing, cold settling, malolactic fermentation

AGEING : 90% stainless steel tanks, 10% oak barrels

TASTING NOTES:

A beautiful goldenwhite with an intense nose – floral, fruity, with hints of almond. On the palate, afresh, mineral structure, true to the Domaine’s signature style.

FOOD PAIRING:

Seared sea bream with basil oil and fennel confit

The finesse of seabream and the herbal freshness enhance the wine’s minerality and floral lift.

Pork tenderloin with lemon-thyme glaze and roasted peaches

A soft and savoury pairing where fruit and herbs echo the wine’s aromatic complexity.

Fromage de brebis with lemon zest and toasted coriander

The delicate sheep’s milk flavours and aromatic topping highlight the wine’s floral notes, almond touch and mineral structure.

Spring pea and ricotta ravioli with mint and almond cream

A light yet flavourful vegetarian dish where freshness and texture reflect the wine’s precision and elegance.

CELLARING POTENTIAL: 3 to 5 years

