



LOMBARD

CUVÉE SIGNATURE 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.

