



LOMBARD



MONICAULT

CÔTES-DU-RHÔNE BRÉZÈME

Cuvée Signature

A vibrant Syrah where luscious fruit meets silky, supple tannins.

GRAPES : Syrah

VINTAGES : 2024

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

HARVEST : Hand-picked

WINEMAKING : Destemmed grapes, 3–4 week maceration in concrete tanks

AGEING : In tanks, barrels and amphorae

ALCOHOL : 13,5°

TASTING NOTES :

A cuvée that captures the essence of the appellation: Syrah reveals a juicy, expressive nose where ripe fruit intertwines with delicate floral nuances. The palate is generous and velvety, carried by fine, silky tannins that bring balance and elegance. A true wine of expression, faithful to the character of Brézème.

FOOD PAIRING :

Cod fillet in chorizo crust, Kalamata olive jus and creamy polenta
Guinea fowl ballotine stuffed with chestnuts, black garlic sauce and forest mushrooms

CELLARING POTENTIAL :

6 to 8 years

