



# CRÉATION LOMBARD

## PRESENTATION

Located in the heart of the Northern Rhône Valley, Création Lombard embodies the creative and exploratory spirit of Maison Lombard, a historic estate based in Livron-sur-Drôme since 1981.

While the Domaine Lombard highlights the unique terroirs of Brézème and key Rhône appellations through estate-grown wines, Création Lombard represents the négociant arm of the estate, designed to broaden the offering and showcase the full diversity of the Rhône vineyards. Driven by a modern approach that stays true to the authenticity of the grapes, Création Lombard focuses on IGP Collines Rhodaniennes cuvées that reveal the character of emblematic Rhône varietals – Syrah, Viognier, Chardonnay, and Pinot Noir – through single-varietal wines or carefully crafted blends that express finesse and typicity. This négociant project complements the estate's identity by offering a freer, more contemporary interpretation of the region's terroirs, guided by a desire for creation and connection that runs through the entire range. Création Lombard speaks to wine lovers eager to explore new sensory experiences and regional expressions beyond estate bottlings, while staying true to the Domaine's vision: wines that are "living and inspiring," born of humility, passion, and deep respect for the fruit.

## VARIETAL

Viognier 100%

## LOCATION

The vineyard lies in the southern Rhône Valley, between Montélimar and the first Alpine foothills. Influenced by a Mediterranean climate, shaped by the mistral wind and strong diurnal temperature variations, the area enjoys excellent exposure and natural ventilation, fostering a slow, even ripening of the grapes.

## TERROIR

The soils are primarily composed of stony alluvium and clay-limestone, resting on well-draining subsoils. This geological diversity allows the Viognier grape to thrive, producing wines with pure aromatics and a fine balance between richness and freshness.

## IN THE VINEYARD

The vines are farmed under a sustainable approach, with meticulous yield control to concentrate flavor. Managed grass cover between rows and light tilling promote healthy soils and controlled vigor. Canopy management and selective leaf thinning ensure optimal sun exposure and full phenolic ripeness.

## HARVEST

Grapes are picked early in the morning to preserve aromatic freshness and avoid oxidation. Harvesting takes place at full ripeness, when the balance between natural acidity and expressive aromatics is at its peak—an essential hallmark of Viognier.

## WINEMAKING

Grapes are gently pressed on arrival at the winery. The must is cold-settled before fermentation begins in temperature-controlled stainless steel tanks, kept between 14–16°C (57–61°F). Malolactic fermentation is intentionally avoided to maintain natural tension and highlight the varietal purity of Viognier.

## AGEING

The wine is aged on fine lees for several months, with regular bâtonnage early in the process. This technique builds texture and roundness while preserving vibrancy. No oak is used, allowing the terroir and varietal expression to shine through without interference.

## SERVING

Serve well-chilled between 10–12°C (50–54°F) in tulip-shaped glasses to highlight the wine's floral and fruity aromatics. Open the bottle 10–15 minutes before serving to allow a gentle aeration that enhances its expressive nose without compromising freshness.

## AGEING POTENTIAL

3 to 5 years



# CRÉATION LOMBARD

IGP Drôme  
White

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PROPRIÉTÉ

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## TASTING

The appearance is clear and bright, with a pale yellow hue and silvery highlights. The nose is immediately charming, offering an intense bouquet of white peach, fresh apricot, and white flowers (acacia, hawthorn), lifted by subtle notes of citrus zest and delicate honey. On the palate, the wine is silky and enveloping, with generous fruit and a fine undercurrent of acidity that brings balance. The finish is long and fresh, leaving a hint of almond and floral elegance.

## FOOD PAIRINGS

This dry Viognier pairs beautifully with delicately aromatic cuisine. It's a natural match for seabream ceviche, pan-seared scallops with parsnip purée, or lemon-roasted chicken breast. It also lends itself well to spiced dishes like apricot chicken tagine, mild fish curry, or a shrimp and vegetable stir-fry. For vegetarian pairings, try it with a Provençal vegetable tian or a warm fennel and citrus salad. On the cheese board, it complements soft, creamy styles such as Saint-Félicien or Chaource.

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