



AOP Crozes-Hermitage

Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

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 varieties – 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

Syrah 100%

LOCATION

The vineyards are located on the left bank of the Rhône River, near the villages of Mercurol, Chanos-Curson, and Beaumont-Montoux. The continental climate with Mediterranean influence encourages full ripening while preserving freshness. Plots are well-exposed, mostly facing south and southeast.

TERROIR

This cuvée is sourced from a mix of stony alluvial terraces, clay-limestone soils, and some granite-rich areas, depending on the parcel. This geological diversity brings a harmonious balance of structure, aromatic complexity, and tension.

IN THE VINEYARD

The vines are farmed using sustainable practices, with careful soil management, partial grass cover, short pruning, and yields controlled around 40–45 hl/ha. All vineyard work is aimed at optimal ripeness and preserving the natural balance of the fruit.

HARVEST

Grapes are harvested by hand, sorted in small crates, then carefully selected. Bunches are partially or fully destemmed, depending on the vintage and plot. Harvest typically takes place from mid-September to early October.

WINEMAKING

Fermentation occurs in temperature-controlled stainless steel or concrete tanks, with gentle pump-overs and occasional punch-downs. Temperatures are maintained at 26–28°C, allowing for a gentle extraction and aromatic clarity. Maceration lasts 3 to 4 weeks, depending on vintage characteristics.

AGEING

The wine is aged for 12 months, partly in French oak barrels (about 20% new oak) and partly in tanks, depending on the lots. This approach softens the tannins while preserving fresh fruit and terroir expression.

SERVING

Serve between 16–18°C (61–64°F) in a Syrah or Burgundy-style glass. A 30 to 60-minute decant is recommended for young vintages to open up the bouquet.

AGEING POTENTIAL

5 to 10 years

TASTING

The wine shows a deep garnet color with violet tints. The nose is expressive and fresh, revealing blackberry, blueberry, violet, black pepper, and licorice, with a subtle smoky undertone. On the palate, it is balanced, juicy, and structured with fine tannins and vibrant acidity. The finish is tense and persistent, with lingering notes of spice, black cherry, and a touch of salinity.

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FOOD PAIRINGS

This Crozes-Hermitage pairs wonderfully with grilled veal chop, duck breast, pork with herbs, or roast squab. It also complements heartier dishes like duck confit shepherd's pie, mild lamb curry, or a mushroom and smoked mozzarella pizza. On the cheese board, try it with semi-hard cheeses such as Laguiole, Saint-Nectaire, or aged Tomme.

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