



AOP Côtes du Rhône

White

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 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.

LOCATION

The vineyards are located in the southern Drôme, within the Côtes du Rhône appellation area, surrounded by garrigue, orchards, and rolling hills. The Mediterranean climate—hot and dry, tempered by the mistral wind—encourages healthy, slow ripening. Most plots face southeast, benefiting from morning freshness and abundant sunshine throughout the day.

TERROIR

The soils are varied, composed of rolled pebbles, limestone-clay terraces, and sandy loam, offering an ideal balance between aromatic expression and mineral tension. Old vines rooted deeply in these soils bring both complexity and drinkability to the final blend.

IN THE VINEYARD

The vines are farmed with minimal intervention—no herbicides and largely manual work including trellising, green harvesting, and leaf thinning. The estate follows a "culture libre" philosophy, where each action aims to support, not control, the plant's natural balance. Yields are moderate (around 45 hl/ha), ensuring both freshness and concentration.

HARVEST

Grapes are hand-harvested at optimal ripeness. Each variety is picked separately to preserve its individual character, then blended with precision. Harvesting takes place in the early morning to maintain aromatic freshness and prevent oxidation.

WINEMAKING

Each grape variety is vinified separately in temperature-controlled stainless steel tanks, with fermentation maintained between 14–16°C. Extraction is gentle to retain bright fruit expression. No oak is used, preserving the wine's clean and honest style. A short lees ageing period adds roundness without sacrificing tension.

AGEING

The wine is aged for 4 to 6 months on fine lees, with moderate bâtonnage during the early stages. The goal is to preserve energy and freshness while softening the texture. Final blending occurs shortly before bottling, with minimal clarification to protect the wine's integrity.

SERVING

Serve well-chilled, between 9–11°C (48–52°F), in a universal or aromatic white wine glass. No decanting needed—this wine is expressive straight from the bottle.

AGEING POTENTIAL

2 to 3 years

TASTING

The wine shows a bright pale yellow color with subtle green highlights. The nose is clear and expressive, offering aromas of white flowers, fresh pear, vineyard peach, and lemon zest. On the palate, the attack is crisp, then broadens into a supple texture, finishing with a refreshing hint of salinity and soft aniseed. A lively, flavorful, and precise white that calls for another glass.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

Versatile and charming, this Côtes du Rhône white pairs beautifully with many dishes. Enjoy it as an aperitif, or serve alongside seabass ceviche, a fennel and feta salad, herb risotto, or oven-roasted vegetables. It's also excellent with baked white fish, citrus-glazed poultry, or mild Asian-inspired dishes like vegetable stir-fry. On the cheese board, try it with fresh goat cheese or a young Comté.

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