



AOP Côtes du Rhône

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 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 lie in the southern Drôme, at the northern edge of the southern Rhône Valley, between Montélimar and Nyons. The Mediterranean climate is hot and dry, tempered by the mistral wind that keeps the vines naturally healthy. South-eastern exposure ensures consistent and even ripening of the grapes.

TERROIR

The plots are planted on clay-limestone soils mixed with rolled pebbles and sandy layers, typical of the Drôme sector of the Rhône Valley. These well-drained soils give the wine both softness and structure, allowing the varietals to express their full fruit potential with freshness.

IN THE VINEYARD

The estate follows a low-intervention, sustainable approach, avoiding herbicides and unnecessary chemical inputs. With yields kept around 45 hl/ha, vineyard work is done primarily by hand to ensure healthy, balanced fruit. Harvest decisions are based on phenolic maturity, not sugar levels alone, to preserve natural freshness and integrity.

HARVEST

Grapes are harvested early in the morning, either by hand or machine, depending on the parcel. All bunches are 100% destemmed and carefully sorted. Each grape variety is vinified separately to preserve its character and expression.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel tanks, at moderate temperatures (22–25°C) with gentle pump-overs to extract color and fruit without over-extraction. Maceration lasts 10 to 15 days, depending on the lot. Minimal sulfites are used throughout the process.

AGEING

The wine is aged for 6 to 8 months in tank, with no oak contact, to preserve fruit purity and the wine's natural freshness. Final blending is done after a series of tastings to achieve the ideal balance of fruit, spice, and energy.

SERVING

Serve between 15–17°C (59–63°F), slightly chilled in warmer weather. No decanting needed. Best enjoyed in a universal wine glass or standard INAO glass.

AGEING POTENTIAL

3 to 5 years

TASTING

The wine shows a bright ruby red color with purple highlights. The nose is expressive, featuring red and black fruit (cherry, raspberry, blackberry), with hints of sweet spice and dried herbs (garrigue). On the palate, it is supple, fresh, and fruit-driven, with soft tannins and a clean, lifted finish. A juicy, well-balanced red that is both easy-drinking and characterful.

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

"Culture Libre" Côtes du Rhône Red is a versatile wine, perfect for everyday meals or casual gatherings. It pairs effortlessly with grilled meats, vegetable tarts, lasagna, moussaka, ratatouille, or a chorizo-topped pizza. It also works well with mildly spiced dishes (kefta tagine, vegetarian chili) and semi-soft cheeses like Reblochon, Saint-Nectaire, or Livarot.