



# 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

Syrah 100%

## LOCATION

The vines are planted in the southern part of the Drôme, bordering the Rhône Valley, on well-exposed, low-altitude plots. The Mediterranean climate is warm and dry, with ideal day-night temperature variations that help retain freshness and aromatic intensity. Here, Syrah achieves a natural balance between ripeness and vibrancy.

## TERROIR

The soils consist of stony alluvial terraces, red clay, and rounded pebbles, ensuring good drainage and gentle heat retention. This terroir lends the wine its sunny character while preserving the tension that gives Syrah its structure and finesse.

## IN THE VINEYARD

The vineyard is managed with sustainable farming practices, avoiding herbicides and excessive inputs. Yields are kept moderate (around 45 hl/ha) to favor aromatic expression and concentration. Special attention is paid to canopy balance and phenolic ripeness to ensure quality fruit.

## HARVEST

Harvesting is done by hand or machine, depending on the parcel, and always in the early morning to preserve aromatic freshness. Grapes are fully destemmed, sorted, and vinified at optimal ripeness—seeking full maturity without overripeness, to preserve fruit and balance.

## WINEMAKING

Fermentation takes place in temperature-controlled stainless steel tanks, with gentle daily pump-overs to extract color, fruit, and soft tannins. Temperatures are maintained around 24–26°C to retain purity of aroma and create supple structure. Maceration lasts between 15 and 20 days, depending on vintage profile.

## AGEING

The wine is aged in tank for 6 to 8 months, with some lees contact to build roundness and preserve freshness. No oak is used, allowing the Syrah's bright fruit character to shine through in its purest form.

## SERVING

Serve slightly chilled, between 15–17°C (59–63°F). No decanting required, but a few minutes of air in the glass will open up the bouquet. Best enjoyed in a medium-sized red wine glass (INAO or Bordeaux style).

## AGEING POTENTIAL

3 to 5 years



# CRÉATION LOMBARD

IGP Drôme  
Red

**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## TASTING

The wine shows a deep ruby color with vibrant purple highlights. The nose is expressive, featuring aromas of fresh blackberry, blackcurrant, violet, and white pepper, with a hint of licorice in the background. On the palate, it is juicy and smooth, offering crunchy fruit, fine tannins, and a fresh, lifted finish. Harmonious and fluid, the wine ends with lingering notes of black cherry and gentle spice.

## FOOD PAIRINGS

This IGP Drôme Syrah pairs beautifully with flavorful yet simple dishes: grilled beef or lamb, lamb chops with thyme, duck stir-fry, or confit parmentier. It also complements vegetable lasagna, moussaka, or a spiced lamb tagine. For something more playful: try it with a blue cheese burger or Fourme d'Ambert for a bold match.