



AOP Châteauneuf-du-Pape

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 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

Marsanne 100%

LOCATION

The vineyards lie on ancient terraces and stony plateaus surrounding the historic village of Châteauneuf-du-Pape. The warm Mediterranean climate is dry and sunny, with the mistral wind playing a key role in maintaining healthy, perfectly ripe grapes. Excellent sun exposure ensures full phenolic ripeness while the poor, well-draining soils help preserve freshness and structure.

TERROIR

This cuvée is rooted in a mosaic of classic soils: rolled river stones ("galets roulés"), limestone sands, red clays, and sandstone. This geological diversity gives the wine a rare balance of roundness, energy, and aromatic complexity. Deep-rooted old vines transmit the full identity of each plot into the glass.

IN THE VINEYARD

Farmed with sustainable viticulture practices, the vines receive meticulous care: short pruning, canopy management, limited yields (around 30–35 hl/ha), manual soil work, and hand harvesting in small crates. Each plot and grape variety is monitored individually to be harvested at optimal ripeness.

HARVEST

The grapes are hand-picked in successive passes, typically from late August to mid-September. Harvesting begins at dawn to preserve aromatic freshness and prevent oxidation. Each variety is vinified separately to maintain its individuality.

WINEMAKING

After gentle whole-cluster pressing, the musts are cold-settled before fermentation in a combination of stainless steel tanks and demi-muids (500–600L oak barrels), depending on the variety. Fermentation temperatures are kept between 16–18°C to retain aromatic purity. A portion of the Roussanne may be fermented in barrel to bring texture and depth.

AGEING

The wine is aged for 6 to 10 months on fine lees, with light bâtonnage early in the ageing period. Ageing takes place in both tanks and barrels, with less than 25% new oak, to achieve a subtle balance between freshness and complexity. The wood is used sparingly to avoid dominating the fruit expression.

SERVING

Serve between 11 and 13°C (52–55°F) in a large Burgundy-style glass. A light decanting may be beneficial in its youth to release its full aromatic expression.

AGEING POTENTIAL

5 to 10 years

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TASTING

The wine displays a brilliant pale yellow robe with golden reflections. The nose is complex and refined, offering aromas of white flowers, ripe pear, stone fruits (apricot, peach), candied citrus, and fresh almond, with a delicate hint of smoke. On the palate, it is generous and harmonious, with a soft, silky texture and vibrant saline finish. The balance between volume, freshness, and finesse makes this a truly gastronomic white.

FOOD PAIRINGS

This Châteauneuf-du-Pape blanc is perfectly suited to refined, flavorful cuisine: roasted sea bass, mushroom risotto, free-range poultry with morels, pan-seared scallops, or pike quenelles in Nantua sauce. It also complements gently spiced dishes such as fish tagine, coconut vegetable curry, or semi-soft cheeses like Brillat-Savarin, Chaource, or Saint-Nectaire.