



AOP Saint-Joseph

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.

VARIETAL

Syrah 100%

LOCATION

The vines are planted on steep, south- and southeast-facing hillside terraces, typical of Saint-Joseph. The continental climate with Mediterranean influence, along with large diurnal temperature shifts, promotes slow and complete ripening of the berries, which is essential for balance and aromatic precision in northern Syrah.

TERROIR

The soils are composed primarily of decomposed granite and gneiss, with occasional sandy or clay-rich layers at lower elevations. This poor, draining, and heat-retaining soil lends the wine its tension, verticality, and mineral edge, while contributing to both concentration and aromatic finesse.

IN THE VINEYARD

Vineyard work is done entirely by hand, due to the steep terrain and narrow terraces ("chaillées"). Farming is sustainable, with natural grass cover, short pruning, shoot thinning, leaf removal, and low yields (around 35 hl/ha). Each plot is monitored carefully to ensure optimal harvest timing.

HARVEST

Grapes are hand-harvested in small crates, with double sorting in the vineyard and at the winery. Most grapes are fully destemmed, though some parcels may include a portion of whole clusters to enhance freshness and structure. Harvest typically occurs from mid-September to early October, depending on the vintage.

WINEMAKING

Fermentation takes place in stainless steel or concrete tanks, with gentle pump-overs and punch-downs adapted to the vintage's structure. Temperatures are maintained around 26–28°C, allowing a gentle extraction of tannins while preserving the Syrah's signature floral and spicy aromatics. Maceration lasts 3 to 4 weeks.

AGEING

The wine is aged for 12 to 14 months in French oak barrels, with approximately 15–25% new oak, the rest in second- and third-use barrels. The goal is to soften the wine's structure and add depth, while preserving terroir identity and aromatic clarity.

SERVING

Serve between 16 and 18°C (61–64°F) in a large Syrah or Bordeaux-style glass. A 1-hour decanting is recommended in its youth to allow the wine to open up fully and reveal its aromatic complexity.

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



CRÉATION LOMBARD

AOP Saint-Joseph
Red

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

The wine presents a deep ruby color with violet highlights. The nose is intense and refined, revealing black fruit (blackberry, blackcurrant), violet, black pepper, and licorice, with subtle smoky and mineral undertones. On the palate, the wine is linear and structured, with fine-grained tannins and a vibrant backbone. The finish is long and tense, with lingering notes of spice and graphite.

FOOD PAIRINGS

This Saint-Joseph red is a superb match for flavorful, structured dishes such as roast duck breast, herb-crusted lamb chops, grilled ribeye steak, braised beef cheek, or game birds. It also pairs beautifully with eggplant lasagna, spiced beef tagine, or aged semi-hard cheeses like Cantal, Salers, or aged Gouda.