



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

Viognier 100%

LOCATION

The vineyard is located in the northern Rhône Valley, between Vienne and the southern tip of Côte-Rôtie. Condrieu is planted exclusively on the right bank of the Rhône, on narrow terraces carved into steep slopes above the river. With a south to southeast exposure, the vines enjoy optimal sunlight, crucial for ripening this demanding and delicate grape variety.

TERROIR

The vines grow on granite-based soils with muscovite mica, often referred to as "arènes granitiques." These warm, poor, and well-drained soils, combined with moderate altitude, produce grapes of great aromatic intensity, concentration, and a distinctive mineral signature on the finish.

IN THE VINEYARD

The vines are cultivated on narrow terraced slopes ("chaillées"), requiring entirely manual work. The estate practices environmentally respectful viticulture, with strict yield control (often below 40 hl/ha) to express the full nobility of Viognier. Short pruning, green harvesting, leaf thinning, and careful canopy management help ensure balanced growth and uniform ripening.

HARVEST

The grapes are harvested by hand in successive passes, typically between late September and mid-October, depending on parcel ripeness. At full maturity, the berries show natural richness, often reaching over 14% alcohol. Harvest is done in small crates to protect the fruit's integrity.

WINEMAKING

Grapes are gently whole-cluster pressed. After light cold settling, fermentation takes place in French oak barrels, a portion of which are new, at controlled temperatures. Indigenous yeasts are preferred to allow for full terroir expression.

AGEING

The wine is aged for 9 to 12 months on fine lees, with regular bâtonnage early in the process. Around 30–40% new oak is used depending on the vintage, adding texture and depth without overwhelming the wine's primary aromatics. Malolactic fermentation is not carried out, preserving the wine's tension and balance.

SERVING

Serve between 11 and 13°C (52–55°F) in a large Burgundy-style glass to fully showcase its aromatic complexity. A light decanting 15 minutes before serving can benefit younger vintages.

AGEING POTENTIAL

5 to 10 years



CRÉATION LOMBARD

AOP Condrieu
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

The wine shows a pale golden hue, luminous and delicately pearlescent. The nose is captivating and concentrated, with signature Viognier notes of roasted apricot, yellow peach, acacia blossom, and acacia honey, followed by subtle hints of candied citrus and melted oak. The palate is broad, velvety, and generous, built on a fine line of acidity that adds lift. The finish is long, intense, and almost saline, with lingering notes of orange zest and sweet spice.

FOOD PAIRINGS

This Condrieu shines with refined, delicate dishes. It pairs beautifully with pan-seared scallops with ginger butter, roasted lobster, or Bresse chicken in white truffle cream sauce. It also works wonderfully with high-end exotic cuisine like monkfish curry in coconut milk, veal tagine with dried fruits, or saffron-infused sea bass. On the cheese board, it complements mild blue cheeses such as Bleu de Gex or creamy Gorgonzola.