



AOP Hermitage

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 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

Syrah 100%

## LOCATION

The vineyard is located on the steep, south-facing terraces of the Hermitage hill, overlooking the town of Tain-l'Hermitage. The continental climate with Mediterranean influence, marked by hot days, cool nights, and constant ventilation from the mistral wind, provides ideal conditions for slow, even ripening of Syrah.

## TERROIR

Hermitage is famous for its geological diversity: granite soils in the east, limestone and silica in the west, and clay-sandy terraces in between. This complexity gives the wine its power, freshness, and longevity. Deep-rooted old vines draw minerality and aromatic depth, resulting in a structured and precise expression of place.

## IN THE VINEYARD

Vineyard work is manual and meticulous, adapted to the steep, terraced terrain. The estate follows a sustainable, low-intervention approach, with strict yield control (approx. 30 hl/ha), careful canopy management, and focused attention to phenolic maturity and plot-by-plot precision.

## HARVEST

Grapes are hand-harvested, sorted in the vineyard and again at the winery. Bunches are partially destemmed, depending on the vintage, to balance structure and freshness. Harvest typically occurs from late September to early October at full physiological ripeness.

## WINEMAKING

Fermentation takes place in open wooden or concrete tanks, with gentle punch-downs and pump-overs. Temperatures range between 26–30°C, and maceration lasts 3 to 4 weeks, allowing for deep extraction of fine tannins, aromatic intensity, and structure. Indigenous yeasts are preferred to preserve terroir expression.

## AGEING

The wine is aged for 16 to 18 months in French oak barrels, including 25 to 40% new oak, the remainder in second- and third-fill barrels. This long ageing integrates the wine's natural power and tannins, refining its texture and complexity without overshadowing its identity.

## SERVING

Decant for 2 hours if drinking young. Serve at 17–18°C (63–64°F) in a large Syrah or Burgundy-style glass to allow full aromatic expansion.

## AGEING POTENTIAL

10 to 15 years

**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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## TASTING

The color is deep garnet with violet reflections. The nose is intense and layered, offering aromas of blackberry, blackcurrant, violet, oriental spices, black pepper, with hints of graphite, fine leather, and noble oak. On the palate, the wine is full-bodied, dense, and structured, with tightly knit but polished tannins. The finish is exceptionally long, mineral, fresh, and spicy, with remarkable ageing potential.

## FOOD PAIRINGS

This grand red is made for rich, bold dishes such as roasted venison, hare à la royale, aged ribeye steak, stuffed squab, or lamb tagine with sweet spices. It also pairs beautifully with wild mushroom risotto with black truffle, and aged hard cheeses like 36-month Comté, Salers, or Parmigiano Reggiano.