



DOMAINE LOMBARD

AOP Côtes du Rhône Villages

Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Nestled in Livron-sur-Drôme, in the heart of the Rhône Valley, Domaine Lombard embodies a vibrant and contemporary vision of Rhône wines. Founded in 1981 by Jean-Marie and Sylvette Lombard, the estate played a pioneering role in reviving the once-forgotten terroir of Brézème, a confidential appellation in the northern Rhône that had faded into obscurity after the phylloxera crisis. From its modest beginnings, the estate has grown to encompass 23 hectares of vineyards, now certified organic and biodynamic (Biodyvin). The vines thrive on steep slopes, limestone-rich terraces, and sun-drenched hillsides where the Rhône and Drôme rivers meet. Throughout its history, Domaine Lombard has undergone key transitions. In 2012, it was acquired by Philippe Sapet, later entrusted to Jonathan Almeras and Pauline Sapet, and in 2023, a new chapter began under the direction of Luc Ardouvin. This latest evolution brought renewed energy, with investment in modern facilities and the arrival of seasoned cellar master Jean-François Farinet, known for his precision and expertise. The estate's range reflects the diversity of its terroir: elegant Côtes du Rhône reds and whites, alongside signature Brézème cuvées. These include expressive Syrahs, delicate whites made from Roussanne, Marsanne, and Viognier, and parcel-based selections that reveal the minerality and tension of the soil. Driven by a desire to craft "living wines" — wines that honor both the land and human hands — Domaine Lombard continues to deliver cuvées that blend tradition, boldness, and a distinct northern Rhône identity.

LOCATION

With the Renaissance cuvée, Domaine Lombard delivers a bold and thoughtful expression of Brézème – one of the Rhône Valley's smallest and most distinctive crus.

TERROIR

The vineyards sit at up to 300 meters in altitude, on south-facing slopes of clay-limestone soils mixed with rounded pebbles. A cool, wind-swept terroir that produces reds with tension, depth, and natural freshness.

IN THE VINEYARD

Certified organic farming, with great attention paid to vine balance and soil health. Biodiversity is encouraged, and yields are intentionally kept low. Every detail is carefully managed to allow the terroir to speak clearly and with depth.

HARVEST

Grapes are hand-harvested in small crates, at optimal ripeness. A meticulous sorting process ensures that only healthy, concentrated berries make it into the cellar — preserving the purity and energy of the wine.

WINEMAKING

Fermentation is carried out with indigenous yeasts, without additives, using a gentle, extended maceration in concrete tanks. The goal is to respect the natural character of the grape variety (typically Syrah-dominant) and capture the energy of the terroir. No over-extraction — just precision and balance.

AGEING

The wine is aged for 12 to 15 months in used barrels and concrete tanks. No new oak is used, allowing the wine's natural texture and minerality to shine through. The result is a refined balance between depth, freshness, and structure.

SERVING

Serve between 15 and 17°C (59–62°F). Decanting for 30 to 60 minutes is recommended for younger vintages.

AGEING POTENTIAL

5 to 10 years

TASTING

Deep garnet color. Elegant, layered nose of black fruit, sweet spices, violet, and subtle smoky notes. The palate is dense yet fluid, supported by bright acidity and fine-grained tannins. The finish is long, clean, and marked by a vibrant mineral core. A wine that's deep, distinctive, and in constant evolution.

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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FOOD PAIRINGS

A serious, deep red that remains vibrant and digestible. Ideal with:

Grilled beef with thyme jus

Slow-cooked lamb shoulder with warm spices

Wild boar stew with cranberries

Baked vegetable tian with parmesan

Aged hard cheeses (Tomme, Salers, mature Comté)