

Domaine Lombard
AOC Côtes-du-Rhône Brézème
«Grand Chêne»
100% Syrah (FRANCE)



**BIODYNAMIC AND ORGANIC
AGRICULTURE**

Tasting Notes

Color: Purple, good clarity.
Aromas: Floral like violets, hickory
smoke, cured ham.
Palate: Medium body, silky texture,
wild berries, refreshing finish.

Food Pairing

Platter of cold meats, steak tartare,
country patés, etc.
Cellaring: 5 to 7 years.

Imported by
**planet
wine**

PRODUCTION: 300 CS - ALTITUDE 600FT. TO 900FT.
AGE OF VINES: 15-20 YEARS - YIELDS: UNDER 35HL./HA

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