

BRÉZÈME BLANC

Style

White, Dry, Medium bodied

Region

Southern Rhône

Wine Maker

Jean-Marie Lombard

Appellation

Brézème, Côtes du Rhône, at Livron-sur-Drôme, 20km south east of Valence.

Cepage

80% Marsanne / 20% Viognier.

Tasting Note

An elegant, attractive wine that reveals aromas and flavours of nuts and orchard fruit prior to a clean, dry finish.

Serve

Benefits from decanting and should not be served too chilled. Ideal as an aperitif or with seafood, fish or poultry.

Cellarage

The wine is best drunk between 2 months and 4 years from vintage, but will age gracefully for up to 5 years.

Vinification

One hectare of grapes are picked at optimum ripeness and, after pressing, the juice is left to settle in tanks. Fermentation takes place in old oak barrels and the wine is aged on its lees for 7 to 8 months before bottling.

History

Brézème is something of an anomaly in terms of viticultural classification having been granted independent AOC status as Brézème, Côtes du Rhône in 1974 (not as part of Côtes du Rhône Villages). Wine was made here from the mid 19th Century under the Château de Roulière (in a very maderized style) but the vineyard fell into decline with the onset of phylloxera. From the mid 1960s Monsieur Lombard has been instrumental in reviving this tiny but important appellation farming 5.5 hectares of vines. Although technically classified as Southern Rhône, the wines have more in common (style and grape varieties) with nearby Crozes Hermitage, Cornas and Saint Péray.

