



DOMAINE
GEORGES-LOMBRIÈRE

—
CHÂTEAUNEUF-DU-PAPE

PRESS KIT



GRENACHE'S ADVOCATE

MARIE AND BENOÎT LOMBRIÈRE, SUCCESSFUL ENTREPRENEURS, SET THEMSELVES A NEW CHALLENGE WHEN THEY BOUGHT A PIECE OF THE FAMILY'S VINEYARD IN CHÂTEAUNEUF-DU-PAPE. STARTING WITH ITS FIRST VINTAGE IN 2014, CUVÉE MARIE HAS WON OVER CRITICS AND CHEFS ALIKE.

THE START OF SOMETHING SPECIAL.

Marie heads her own communication company. After advising multiple Ministers and even a French President, Benoît is now an experienced lobbyist for quality products from the French overseas regions: banana, rum and sugar cane. However, since 2014, the couple with two children also live among the vines. Both passionate about wine and building businesses, they bought 5.5 hectares of Marie's parents' Domaine in Châteauneuf-du-Pape. While his wife is in charge of administrative operations and communication, Benoît Lombrière, the son and grand-son of farmers takes care of the vineyard. "Some winemakers focus on producing the best grapes possible, some concentrate more on the chemical reactions that occur in the cellar. I see myself first and foremost as a farmer. I want to make a wine that has not forgotten it comes from a grape." Even though he knows exactly what he wants ("a good wine is a wine that you want to drink and share"), Benoît came to Châteauneuf-du-Pape humbly and willing to learn. From the start, he partnered with Alaric de Portal, fine connoisseur of the wine world and its players, to establish the Domaine's foundations and set the vineyard's roadmap. To complete his dream team, Benoît brought in Pierre-Jean Villa, (producer of Côte-Rôtie and Condrieu) a good friend of his whose winemaking talents he admired, as well as Lydia and Claude Bourguignon agronomist/activists who helped him know very precisely the characteristics of the Domaine's soil. With Franck, Sylvain and Aline, present on a day-to-day basis on the Domaine, members of the team are involved in all the steps leading to the making of a great wine. All bring their expertise and experience and learn from the others. Together, they seek to reconnect with a certain vision of a Châteauneuf-du-Pape wine, which combines flavours of fruit and terroir. The next 2015 vintage is a perfect illustration.



THE DOMAINE GEORGES-LOMBRIÈRE

OF THE DOMAINE'S 5.5 HECTARES, 5 HECTARES
ARE CONTINUOUS, SET ON A HILLSIDE FACING SOUTH,
SUN-DRENCHED BY THE MISTRAL (300 DAYS PER YEAR).



Amongst the rolled pebbles and chalky clay and limestone soil typical of the Châteauneuf-du-Pape region, Grenache blossoms like nowhere else and covers 4.5 hectares of the Domaine. Benoit Lombrière has decided to use this variety as the backbone of his wine, balanced with Syrah and Mourvedre. Some Grenache vines are over 50 years old. All vines are taken care of without pesticides or herbicide, the soil gently ploughed and lovingly turned. *There is only one thing left to do...*



CUVÉE MARIE RED CHÂTEAUNEUF-DU-PAPE

FOR BENOÎT LOMBRIÈRE, THE GRAPE'S QUALITY IS THE KEY TO MAKE THE BEST WINE POSSIBLE. HAND-HARVESTED, DOMAINE GEORGES-LOMBRIÈRE'S GRAPES ARE PLACED IN SEMI-BURIED TANKS USING GRAVITY.

For Benoît Lombrière, the grape's quality is the key to make the best wine possible. Hand-harvested, Domaine Georges-Lombrière's grapes are placed in semi-buried tanks using gravity.

The grapes are then gently squeezed, most of the liquid remains in the grape so that the fermentation process can begin.

Once pressed, the juice is kept in oak barrels for no longer than 8 to 12 months, in order not to be overtaken by the aroma of wood. Slightly extracted, very lightly filtered, the Cuvée Marie wine is clear-coloured, fruity, light with pepper-like undertones. A well-crafted Cuvée.

Proof of this is the recent mark of 17.5/20 given to the 2015 vintage by renowned and feared critic Jancis Robinson, making Cuvée Marie the third best marked wine in Châteauneuf-du-Pape!

Rankings for Cuvée Marie's 2014 vintage:

Scored 15.5/20 by Olivier Poussier, *World's best sommelier, 2000*

Scored 15/20 by Jancis Robinson, *British wine critic, very influent in the English speaking world.*

Rankings for Cuvée Marie's 2015 vintage:

Scored 17.5/20 by Jancis Robinson.

Cuvée Marie 2015 profile

Designation: Châteauneuf-du-Pape

Colour: Red

Alcohol: 14% vol.

Grapes: 75% Grenache, 15% Syrah, 10% Mourvèdre

Old vines: 75%

Density: average of 4,500 vines per hectare, 3,500 vines per hectare for old vines.

Yield: maximum of 32 hectolitres per hectare

Terroir: rolled pebbles and chalky clay and limestone soil. Hillside facing south in the localities of Bois de la Vieille, Grandes Serres and Barbe d'Asne

Hand-pricked

Aging: Oak barrels for 8 to 12 months.

No finings added

Light filtering before bottling (2 microns)

Small-scale production: 10,500 bottles in 2015

Soil analysis: Claude and Lydia Bourguignon (laboratory for microbial analysis of soils)

Support for production and winemaking:

Pierre-Jean Villa

Tasting: An elegant wine with a nice freshness, dominated by Grenache and supported by a combination of Syrah and Mourvedre. Mature wine, spicy without relying on alcohol, light aromas of black fruit and pepper. Mellow tannins give Cuvée Marie its soft and voluptuous character.





CUVEE THAÏS WHITE CHATEAUNEUF-DU-PAPE

In 2017, Benoît Lombrière will present Domaine Georges-Lombrière's latest novelty: a white Châteauneuf-du-Pape. This is a rare product as white wine only represent 10% of all of Châteauneuf-du-Pape's wines.

Based on a combination of white Grenache and Roussanne, this wine has finally met the owner's criteria. The vines come from a 28-ares vineyard at the end of a rocky path and are hand-picked when they are just ripe. It is a lively, tight and generous wine. It also allows the fruit to express more accurately the full richness of this exceptional terroir.

THE TABLE

"In France, wine is there to be enjoyed at the table". Benoît Lombrière is emphatic : he makes wine so that people will enjoy drinking it, and preferably with a great meal. His first client was Alain Dutournier (Carré des Feuillants, Paris), a two-Michelin inspiring chef who subsequently became a friend. That has also been the case with Guillaume Iskandar and Guillaume Muller, Michelin star chefs at their restaurant Garance in Paris. Many other chefs, amongst the most renowned in France, have chosen to pair Domaine Georges-Lombrière with their cuisine : Yannick Alléno, two times three Michelin star chef who serves this wine at Pavillon Ledoyen (Paris), Anne-Sophie Pic or Hélène Darroze. And the most prestigious of all : Domaine Georges-Lombrière has been selected as official supplier of the Presidency of the French Republic. A source of great pride for Benoît Lombrière.



PRACTICAL INFO

WHERE WE ARE SERVED:

Presidency of the French Republic – Elysée Palace
Official supplier

Yannick Alléno - Pavillon Ledoyen (Paris)
Michelin three star restaurant

Alain Dutournier (Paris)
Michelin two star restaurant
Michelin Chef of the Year 1996

Anne-Sophie Pic – La Dame de Pic (Paris)
Michelin one star restaurant, Michelin Chef of the Year 2007,
Veuve Clicquot Woman Chef of the Year 2011

Hélène Darroze (Paris)
Michelin one star restaurant,
Veuve Clicquot Woman Chef of the Year 2015

Guillaume Iskandar and Guillaume Muller – Garance (Paris)
Michelin one star restaurant

Adeline Grattard – Yam'Tcha (Paris)
Michelin one star restaurant, Best Fooding Chef 2010

Stéphane Jégo – L'ami Jean (Paris)

Grégory Marchand – Restaurant Frenchie (Paris)

PRACTICAL INFO

WHERE TO FIND US:

WINE MERCHANTS

Caves de Marly – Alain Dutournier
29 bis route de Versailles 78560 Le Port Marly

Domaine Georges Lombrière's website:
www.domaine-georges-lombriere.com

Advised sale price : 36 euros

WHERE TO FOLLOW US:

Website : [http : www.georges-lombriere.com](http://www.georges-lombriere.com)

Facebook : [https : www.facebook.com/domainegeorgeslombriere/](https://www.facebook.com/domainegeorgeslombriere/)

Twitter : [@GeorgesLombrier](https://twitter.com/GeorgesLombrier)





PRESS CONTACTS SHORTCUT RP

Catherine Bienvenu

+33 (0)1 53 58 99 50 - c.bienvenu@shortcut.fr

Aymeric Anselin

+33 (0)1 53 58 99 51 - a.anselin@shortcut.fr

