

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

wine shippers since

1858

AMOUR DE DIEU, CONDRIEU

Jean-Luc Colombo
VINS COLOMBO

DETAILS OF PRODUCTION

Love of God. The elegance of opulence. Very steep granitic slopes of the famous Condrieu appellation, with southern exposure, surrounded by oak woods. The grapes are hand-picked. The wine is vinified in oak barrels with slow fermentation, then aged on lees and stirred for 10 to 12 months depending on the vintage (15% new and the rest in 1 to 4 year old barrels).

TASTING NOTES

Golden yellow colour with silver nuances. The nose is beautifully complex, with light oakiness, rich aromas of apricots, peaches, and honeysuckle. The mouth is round and fresh, with an elegant, long finish.

HOW TO SERVE

Perfect match for whitefish dishes, as well as boiled or grilled lobster with drawn butter. To be drunk in its youth or within 4 to 5 years and served chilled to 14°C-15°C.

VINTAGE

2018

STYLE

White

BLEND OF GRAPES

100% Viognier

WINEMAKER

Jean-Luc Colombo

ALCOHOL

13.5%

