

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

wine shippers since

1858

LA DIVINE, CÔTE RÔTIE

Jean-Luc Colombo
VINS COLOMBO

DETAILS OF PRODUCTION

The Divine. An image of delicacy, from a touch of Viognier. Very steep mica schist terraces of Côte-Rôtie, a blend from both côte blonde (more silicate) and côte brune (more iron) soils. The Syrah is taken from old vines which are planted and fermented together with the Viognier. Hand-picked in small bins. After a long period of maceration, the wine is matured for 12 months in oak barrels (15% new oak and the rest in 1 to 3 year old barrels).

TASTING NOTES

Deep ruby colour. La Divine has a superb nose of black fruit and spices, with a hint of smoke. The palate is well-structured and round with a persistent aroma of red fruit and superb concentration.

HOW TO SERVE

Divine with roasted lamb and truffles, or homemade moussaka. This wine will be ready within 2-3 years but can also age for 15 years. Serve at 18°C and decant if possible.

VINTAGE

2019

STYLE

Red

BLEND OF GRAPES

95% Syrah
5% Viognier

WINEMAKER

Jean-Luc Colombo

ALCOHOL

13.5%

