

JEAN-LUC COLOMBO, RHÔNE, FRANCE

**MENTZENDORFF**  
*wine shippers since*  
**1858**

# LA REDONNE BLANC, CÔTES DU RHÔNE

*Jean-Luc Colombo*  
**VINS COLOMBO**

## DETAILS OF PRODUCTION

La Redonne a picturesque cove on the Blue Coast. Gravelly alluvial terraces of the Rhône. The harvest is vinified in temperature controlled stainless steel vats. The wine is partially matured on lees in 2-year-old oak barrels. The rest is also aged on the lees but in stainless steel vats, in order to preserve the wine's freshness and roundness. The wine is certified Organic.

## TASTING NOTES

Pale yellow with golden glints. The nose shows intense aromatic palette with notes of apricot, dried fruits, hazelnuts and a touch of honey. The palate is crisp and very well balanced.

## HOW TO SERVE

Delicious as an aperitif, or served with seafood chowder or chicken tajine. Enjoy immediately or within 3-4 years and serve chilled to 13°C.

### VINTAGE

2020

### STYLE

White

### BLEND OF GRAPES

70% Viognier  
30% Roussanne

### WINEMAKER

Jean-Luc Colombo

### ALCOHOL

13%

