

JEAN-LUC COLOMBO, MÉDITERRANÉE, FRANCE

MENTZENDORFF

wine shippers since

1858

LES ANTHENORS BLANC, IGP MÉDITERRANÉE

Jean-Luc Colombo
VINS COLOMBO

DETAILS OF PRODUCTION

Chalky-clay soils from the “Vallon de Champs Fleuri.” This parcel is located in the village of Sausset-les-Pins on the Blue Coast (West of Marseille, between the Mediterranean Sea and the Lake of Berre). Mediterranean climate with a maritime influence. The grapes are hand-picked. The wine is vinified in oak barrels with a slow fermentation. It is then left on its lees and stirred for the first few months. Finally it is aged in oak barrels for 12 months. The wine is certified Organic.

TASTING NOTES

Golden yellow color with green nuances. An aromatic and delicate nose offering fresh aromas of fennel, garrigue and citrus. The palate is crisp and supple, the mouth is showing rare minerality sustained by lemony and slightly spicy notes.

HOW TO SERVE

Pairs beautifully with baked sea bass or a carpaccio of sea bream. Wonderful enjoyed with a bouillabaisse. To be drunk in its youth or within 4 to 5 years.

VINTAGE

2019

STYLE

White

BLEND OF GRAPES

100% Clairette

WINEMAKER

Jean-Luc Colombo

ALCOHOL

13%

