

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

wine shippers since

1858

LES BARTAVELLES INTERDITES BLANC, CHÂTEAUNEUF-DU-PAPE

Jean-Luc Colombo
VINS COLOMBO

DETAILS OF PRODUCTION

The forbidden Royal Partridges. Typical rolled pebbles from the appellation of Châteauneuf du Pape. This wine is vinified in oak barrels where it slowly ferments. It then matures in the same barrels for 12 months (15% new and the balance in 1 to 4 years old oak barrels.)

TASTING NOTES

Pale yellow color with golden reflections. Les Bartavelles Blanc 2017 has an open nose with aromas of flowers (hawthorn and linden tree), white peach and a touch of honey. A complex mouth and full-bodied, this wine has the aromatic power, finesse and complexity of a Grand white wine.

HOW TO SERVE

Exquisite with quails and figs, delicious with a roasted pike or perch and fennel. This Grand Vin will open within 2 to 3 years but can be aged for 10 years. Serv chilled between 14°C and 15°C.

VINTAGE

2018

STYLE

White

BLEND OF GRAPES

60% Grenache Blanc

25% Roussanne

10% Clairette

5% Bourboulenc

WINEMAKER

Jean-Luc Colombo

ALCOHOL

13 %

