

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

wine shippers since

1858

LES RUCHETS, CORNAS

Jean-Luc Colombo
VINS COLOMBO

DETAILS OF PRODUCTION

The Beehives. The soul of the Domaine, from the first Colombo vineyard. Syrah from very old vines (up to 90 years old), with southeast exposure. Single parcel vineyard at an elevation of 250m. Granitic soil on the famously steep slopes of "Chaillot" in Cornas, surrounded by green oaks and junipers. The soil is wellcovered with bark mulch to limit erosion and encourage the natural growth of the vines. After the hand-harvest, the grapes are de-stemmed and vinified in controlled temperature vats with 1 month maceration. Then the wine is aged in oak barrels (1/3 new, 2/3 in 1 to 3 year old barrels) for 22 months. The wine is certified Organic.

TASTING NOTES

Splendid dark colour. A very complex and elegant nose, both floral and fruity. Beautiful notes of violets, black fruits, spices and a hint of vanilla. Powerful palate, well-structured with very elegant and ripe tannins. The palate evolves in the mouth to show great complexity.

HOW TO SERVE

Delicious with most game, such as wild duck rubbed with crushed spices, but also superb with a roasted tenderloin steak. This wine will be ready to drink in 4 years, but it can be kept for 20 years. Serve at 18°C and decant if possible.

VINTAGE

2018

STYLE

Red

BLEND OF GRAPES

100% Syrah

WINEMAKER

Jean-Luc Colombo

ALCOHOL

14%

