

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

*wine shippers since*

1858

# VALLON DE L'AIGLE, CORNAS

*Jean-Luc Colombo*  
VINS COLOMBO

## DETAILS OF PRODUCTION

The Valley of the Eagle. The quintessence of Jean-Luc Colombo's life as a winegrower. Only produced in the best vintages. 823 bottles were produced in 2017, each bottle is numbered by hand by Marie-Annick Dutreil painter of the Jean-Luc Colombo labels. Syrah, old vines facing south. Single parcel vineyard. Granitic soil on the steep slopes of Cornas, cultivated by hand on 3 terraces which are part of the "Arlette" slope. Beautiful vineyard surrounded by a forest of green oaks. 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 2 year old barrels) for 22 months. The wine is certified Organic.

## TASTING NOTES

Outstanding dark and deep red colour. Dominant notes of violet and wild blueberry, with hints of incense, tobacco and juniper on the nose. Perfect balance. A Grand Vin with great complexity. A very intense palate with a magnificent volume, and silky but robust tannins. Notes of red and blackcurrant, with a hint of delicate spices.

## HOW TO SERVE

Perfect with lièvre à la Royale (hare stuffed with foie gras) or civet à la française (rabbit stewed with red wine). Le Vallon de l'Aigle can age for a long time! It can be enjoyed after 4 to 5 years, but you can cellar it up to 20 years. Serve at 18°C and decant if possible.

<b>VINTAGE</b>
2018
<b>STYLE</b>
Red
<b>BLEND OF GRAPES</b>
100% Syrah
<b>WINEMAKER</b>
Jean-Luc Colombo
<b>ALCOHOL</b>
14%

