

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

wine shippers since

1858

LES BARTAVELLES, 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. The wine undergoes a long fermentation, then is matured traditionally in large oak tanks and partly in recent oak barrels for 6 months.

TASTING NOTES

Bright and intense ruby in colour. This wine is full and complete with silky notes of ripe fruit, scrubland and liquorice, with a touch of gingerbread. The palate is structured, elegant and rich with mature and velvety tannins. This finish is long and fresh, and it is very well-balanced.

HOW TO SERVE

This wine is a good accompaniment to poultry, such as pigeon or woodcock, but also pairs well with beef marinated with Provençal herbs. It can be enjoyed after 3-4 years, but will age well for up to 10 years. Best served at 17°C/62°F.

VINTAGE

2019

STYLE

Red

BLEND OF GRAPES

45% Syrah

35% Grenache

20% Mourvèdre

WINEMAKER

Jean-Luc Colombo

ALCOHOL

13.5 %

