



JEAN-LUC COLOMBO "AMOUR DE DIEU" CONDRIEU 2011 (The Love of God)

Hailed as the winemaking wizard of the Rhône, Jean-Luc Colombo has achieved a high-profile international reputation for making innovative wines that are original, memorable and bursting with personality. Despite a resolute aversion to change in the Cornas region, Colombo has brazenly introduced innovative methods in his vineyards and throughout the production process based on a respect for nature and his fundamental belief that good wine is the culmination of three key elements: terroir, human endeavor and modern winemaking techniques.

The result? A more accessible style of Rhône Valley wines, reflecting an exuberance of fruit and depth of expression and showcasing the full potential of the Syrah grape when grown in the unique terroir of Cornas. Through his intense dedication, Colombo has brought the wines of Cornas into the international limelight.

The company now embraces wines representing major appellations of the Rhône Valley as well as the Languedoc and Roussillon regions of southern France.



PRODUCTION AREA

Country: France
Region: Rhone Valley
Appellation: Condrieu AOC

Grapes come from 40-year-old vines that grow on very steep granite slopes near the village of Malleval in the northern Rhône Valley. All work in the vineyards is done manually and without the use of pesticides or irrigation, respecting the local environment.

GRAPE VARIETIES

100% Viognier

WINEMAKER

Jean-Luc Colombo, considered a « Revolutionary Enologist » by Robert Parker, works closely with his wife, Anne and daughter, Laure to craft award-winning wines from the South of France.

PRODUCTION TECHNIQUES

Grapes are hand-harvested and de-stemmed. Fermentation takes place in stainless steel tanks at an average temperature of 54°F. Fermentation then continues in barrels at approximately 60.8°F, making the total fermentation time 3 weeks. The wine is aged in 50% new and 50% 1-year-old oak on the lees for a period of one year. A weekly stirring of the lees during the first few months is followed by malolactic fermentation.

DESCRIPTION

Color: Golden yellow, characteristic of a great Condrieu

Aroma: Complex nose of apricots, pear, acacia and soft spices accompanied by hints of vanilla

Taste: Rich, powerful and aromatic on the palate with a long and elegant finish; intense flavors of lychee nut, peach and exotic fruit. This wine is well balanced, with a fresh, pleasing acidity.

ANALYSIS

Alc.: 12.5% RS: <1.0 g/L pH: 3.8

SERVING SUGGESTIONS

Pairs well with fish dishes, poultry, grilled white meats, salads, grilled vegetables and a variety of appetizers and light cuisine.

BOTTLE SIZES

750 ml

