



JEAN-LUC COLOMBO CORNAS "LA LOUVÉE" (The She-Wolf)

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: Cornas AOC

Single vineyard site only 0.8 hectares (2 acre), characterized by granite areas on the steep slopes (30°) of the right bank of the Rhône at an elevation of 755 feet above sea level. Vines are up to 80-year-old and the yield is only 22 hl/ha. All work in the vineyards is done manually and without the use of pesticides or irrigation, respecting the local environment.

GRAPE VARIETIES

100% Syrah

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 mid to the end of September and were de-stemmed. Fermentation takes place in stainless steel tanks for a period of 11 days at an average temperature of 69°F. Post fermentation maceration lasts for a period of 3 weeks at a temperature of 84°F. The wine is then aged for 22 months in oak barrels (15% in new oak, 85% in 1 to 3 year old barrels). When ready for bottling, the wine is fined with egg whites and bottled unfiltered.

DESCRIPTION

Color: A superb and deep ruby color

Aroma: Intense and complex notes of black fruit, licorice, herbals notes (garrigue) and minerality.

Taste: Concentrated and robust yet elegant with flavors of blackcurrant, fig compote and violets.

A fine structure, firm tannins, and a lingering finish with notes of cloves and spice.

ANALYSIS

Alc.: 13.5%

SERVING SUGGESTIONS

Excellent with beef, wild duck, game, lamb, truffle dishes, stews and hard cheeses.

