



JEAN-LUC COLOMBO CORNAS "LES RUCHETS" (The Beehives)

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

Grapes come from a single vineyard of 2.2 hectares (5.4 acres) and up to 90 year-old vines on the steep, granite slopes of the right bank of the Rhone at an elevation of 920 feet above sea level (38° slope). The soil is well-covered with bark mulch to limit erosion and encourage the natural growth of the vines. All work in the vineyards is done manually and without the use of pesticides or irrigation, respecting the local environment. Yield 14 hl/ha.

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 and de-stemmed. The grapes macerate for one month. Fermentation takes place in stainless steel tanks for a period of 10 days at an average temperature of 69°F. Post fermentation maceration lasts a period of 3 weeks at a temperature of 84°F. The wine is then aged for 22 months in oak barrels 1/3 in new, 2/3 in 1 to 3-year-old oak barrels. When ready for bottling, the wine is fined with egg whites and bottled unfiltered.

DESCRIPTION

Color: A superb deep black cherry
Aroma: Complex and elegant with notes of spices, violets and black fruit and vanilla
Taste: Powerful, structured notes of black fruit, herbs, white pepper and blueberry

ANALYSIS Alc.: 13.5% TA: 3.43 g/L RS: <1 g/L PH: 3.67

SERVING SUGGESTIONS

Delicious with game such as duck, hare or pigeon but also perfect with a roasted entrecote steak.

BOTTLE SIZES

750 ml, 1.5L

