



JEAN-LUC COLOMBO CORNAS "TERRES BRULÉES" (Burnt Earth)

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

From 30-year-old+ vines from 20 different plots on the steep granite slopes (15-30°) of the Rhône Valley's right bank. The altitudes are between 820 - 1,100 ft. All work in the vineyards is done manually and without the use of pesticides or irrigation, respecting the local environment. The yield is 30 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. After 4 days of pre-maceration at 54°F, fermentation takes place in stainless steel tanks for a period of 8 days at an average temperature of 82°F. Post fermentation maceration lasts a period of 10 days at a temperature of 82°F. The wine is then aged for 21 months in oak barrels (15% new, 85% 1- to 4-year old). When ready for bottling, the wine is fined with egg whites and bottled unfiltered.

DESCRIPTION

Color: A deep ruby-black with purple hints
Aroma: Blackcurrant, dark cherries and blackberries, with spices, licorice and cocoa.
Taste: A very rich mouthfeel with flavors of black fruit, jam, vanilla, spice and mineral notes.
The wine has firm tannins and a long lasting finish.

ANALYSIS

Alc.: 13.5% Acidity : 3.53 RS : <1g/L Ph 3.63

SERVING SUGGESTIONS

Excellent with game, beef, lamb, barbecue foods, roasted pork and a variety of other hearty dishes.

BOTTLE SIZES

750 ml, 1.5L

