



JEAN-LUC COLOMBO SAINT-PÉRAY "LA BELLE DE MAI" (The Beauty of May)

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: Saint-Péray AOC

Grapes come from 80-year-old vines that grow on very steep granite slopes opposite Valence in the northern Rhône Valley and benefit from a cool microclimate. All work in the vineyards is done manually and without the use of pesticides or irrigation, respecting the local environment.

GRAPE VARIETIES

60% Roussanne and 40% Marsanne

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 harvested manually and then slowly fermented in oak barrels from 10 to 12 months (10% new, 90% in 1 to 5 year old barrels). The wine is left on the lees with a weekly stirring to extract maximum aroma for 6 months.

DESCRIPTION

Color: Beautiful golden color
Aroma: An intense floral and fruity nose with notes of iris, candied fruit and fresh hazelnuts
Taste: Full-bodied with rich, concentrated flavors of quince, vanilla and a slight lemon zest. Well-balanced with a lingering finish.

ANALYSIS

Alc.: 13.5% RS: <1.0 g/L pH: 3.4

SERVING SUGGESTIONS

Excellent with seafood, poultry, fresh salads, grilled vegetables and a variety of appetizers.

BOTTLE SIZES

750 ml