

JEAN-LUC COLOMBO



CROZES HERMITAGE - "LES FÉES BRUNES" AOC

COUNTRY France
REGION Rhone Valley
GRAPES 100% Syrah

APPELLATION
NOTABLE

Crozes-Hermitage AOC
Vegan Gluten Free

DESCRIPTION

Hailed as the winemaking wizard of the Rhone, 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 Rhone 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 Rhone Valley as well as the Languedoc and Roussillon regions of southern France.

VINIFICATION

Grapes are harvested by hand into small, shallow containers and vinified traditionally, undergoing a 3 weeks maceration post fermentation. The wine is aged 18 months in oak barrels (ranging from 15% new oak and 85% in 1 to 4 year old barrels).

COLOR

Dark purple.

NOSE

Intense; reminiscent of blackberries and licorice, supported by notes of black pepper.

PALATE

A wonderful combination of the New World and Old World styles as this wine has lots of fresh cherry and black plum fruit flavors against an intense, spicy, mineral background.

ANALYSIS

Alcohol: 13% pH: 3.63 RS: <1.0 g/L

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

Pairs well with red meats, hearty pasta dishes with garlic and red sauce, barbecue and aged cheeses.



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