

JEAN-LUC COLOMBO



CORNAS "TERRES BRÛLÉES"

COUNTRY France
REGION Rhone Valley
GRAPES 100% Syrah

APPELLATION
NOTABLE

Cornas
 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 hand-harvested and de-stemmed. Fermentation takes place in stainless steel tanks. The wine is then aged for 21 months in oak barrels (15% new, 85% 1- to 4-year old). The wine is fined with egg whites and bottled unfiltered.

COLOR

A deep ruby-black with purple hints.

NOSE

Blackcurrant, dark cherries and blackberries, with spices, licorice and cocoa.

PALATE

A very rich mouthfeel with flavors of black fruit, jam, vanilla, spice and mineral notes.

ANALYSIS

Alcohol: 13.5% TA: 3.53 pH: 3.63 RS: <1g/L

BOTTLE SIZE

750 ml, 1.5 L, 3.0 L

SERVING SUGGESTIONS

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



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