



JEAN-LUC COLOMBO

CORNAS "TERRES BRÛLÉES" 2018

BACKGROUND

Innovation, passion and dedication are what drives Jean-Luc and Anne Colombo, whose contributions to Rhône Valley winemaking is unparalleled. A devotee of the Syrah grape and armed with a pharmacy degree, Jean-Luc and his wife, Anne, opened their wine laboratory in 1984, "Centre Oenologique des Côtes du Rhône" and quickly developed a thriving reputation as a wine consultant throughout France. For their significant life-long contributions to their country, both Jean-Luc and Anne have been awarded the French Legion of Honor, France's highest civilian award. Today, Jean-Luc Colombo's wines express the typicity of their terroir with elegance and character, from the northern Rhône to his Provençal roses.

APPELLATION

Cornas AOC, Rhône Valley, France

VARIETAL COMPOSITION

100% Syrah

TERRIOR AND VINTAGE NOTES

The heart of the Colombo winery is based in Cornas, one of the smallest appellations in the Rhône Valley with 375 acres. Cornas, the birthplace of Syrah, has 300 million year old decomposed granite subsoils and dry-farmed vineyards, as irrigation is not permitted. Maximum yields are 34 hl/ha.

Terres Brûlées (Burnt Earth) come from 20 different plots within Les Eygas slopes totaling 11 acres. The vines average 30 years old, with a 15-30° slope, and yield of 30hl/ha. These vines are located surrounding the Colombo home.

The 2018 vintage shows an excellent, even exceptional quality characterized by the levels of polyphenols and record anthocyanins which indicate the potential for obtaining colorful and tannic, age-worthy wines. The harvest period was early this year with perfectly healthy grapes. Mid-August rains lowered extreme summer temperatures; however, it also created some bursts of berries and insect attacked which required preharvest stripping. This damage was mitigated in early September by the dry, rather warm and windy weather. Terres Brûlées was harvested on September 12th-18th.

WINEMAKING

Grapes are hand-harvested and de-stemmed. Fermentation takes place in stainless steel tanks.

AGEING

The wine is aged for 21 months in French oak barrels (10% new, 90% one-to five-year old barrels). The wine is bottled unfiltered and is vegan.

TASTING NOTES

A deep ruby-black color with purple hints. On the nose, blackcurrant, dark cherries, and blackberries, with spices, licorice, and cocoa. A very rich mouthfeel with flavors of black fruit, jam, vanilla, spice and mineral notes. Excellent with game, beef, lamb, barbecue foods, roasted pork and a variety of other hearty dishes.

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TERRES BRÛLÉES
CORNAS
SYRAH

94 VINOUS
December 2022
POINTS

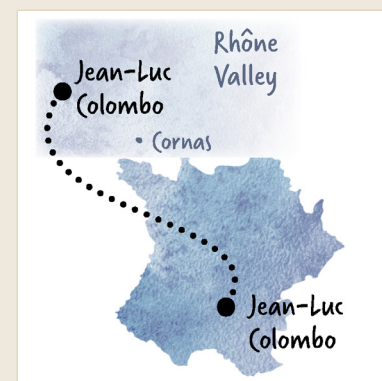
93 PTS WINE SPECTATOR 6/21
93 PTS WINE ENTHUSIAST 10/21
93 PTS WINE & SPIRITS 2/21
YEAR'S BEST NORTHERN RHONES
90 PTS WINE ADVOCATE 5/21

WINEMAKER

Jean-Luc Colombo

TECHNICAL DATA

Alcohol
14.5%



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