



# JEAN-LUC COLOMBO

## CÔTES DU RHÔNE ROUGE "LES ABEILLES" 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. The Colombo's innovative approach in the northern appellation of Cornas was nothing short of revolutionary. Today, Jean-Luc Colombo's wines express the typicity of their terrior with elegance and character, from the Côte Rôtie in the northern Rhône to his Provençal roses.

### APPELLATION

Rhône Valley (AOC Côtes du Rhône), France

### VARIETAL COMPOSITION

60% Grenache, 30% Syrah, 10% Mourvèdre

### TERRIOR AND VINTAGE NOTES

"Les Abeilles" (The Bees) is named for the bees that inhabit the vineyards in the southern Rhône Valley where this Côtes du Rhône is produced. The bees thrive in these vineyards because no harsh pesticides are used. Colony Collapse Disorder is threatening honey bees and their crucial role in agriculture. The Colombo family, life-long beekeepers and grape growers, are committed to combatting this global concern and along with the Taub Family Selections have developed the Bee Helpful Program. For every consumer purchase of Jean-Luc Colombo Les Abeilles ("the bees") Côte du Rhône Rouge or Blanc a donation is made to the UC Davis Department of Entomology in support of their research to help restore healthy honey bee colonies.

### WINEMAKING

The grapes are grown on 25-year-old vines and harvested manually, then de-stemmed, lightly crushed and fermented in stainless steel tanks.

### AGEING

The wine is refined for ten months before bottling in stainless steel tanks.

### TASTING NOTES

Intense purple color. On the nose, violets combine with plums and cassis. This is a silky wine with dark red fruit and a hint of spice on the palate. The perfect bistro or food-friendly wine which pairs with everything from roasted chicken, lamb, pork, charcuterie to assorted cheeses.

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LES ABEILLES  
CÔTES DU RHÔNE



**90** BEST BUY  
POINTS WINE ENTHUSIAST  
March 2021



### WINEMAKER

Jean-Luc Colombo

### TECHNICAL DATA

Alcohol  
14.5%



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