



JEAN-LUC COLOMBO

CORNAS "VALLON DE L'AIGLE" 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.

APELLATION

Cornas AOC, Rhône Valley, France

VARIETAL COMPOSITION

100% Syrah

TERROIR 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.

Vallon de l'Aigle (Valley of the Eagle), a single vineyard within Les Arlettes slope, was recognized as an exceptional parcel to produce highly aromatic, full bodied and complete examples of Syrah. The parcel is only .74 of an acre in size, elevation over 1300' asl, completely southern exposure with 40 degree steep hillside angle and 70 year old vines. The vineyard has been certified organic by Ecocert since 2016.

The 2018 vintage shows an excellent, even exceptional quality characterized by of 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. Vallon de l'Aigle was harvested on September 9th.

WINEMAKING

Only the best berries are selected. Free run juice is fermented in stainless steel vats. Malolactic fermentation is in barrels.

AGEING

The wine ages for 22 months in French oak (1/3 new). The wine is bottled unfiltered and is vegan.

TASTING NOTES

Deep ruby red color, with brilliant purple reflections. Very complex nose with subtle aromas of flowers, blueberries and mulberries. On the palate, silky with floral notes of iris and violets with round and harmonious tannins. Pairs exceptionally well with game, beef stew, or lamb dishes.

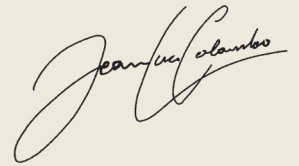
WINEMAKER

Jean-Luc Colombo

TECHNICAL DATA

Alcohol
14.5%

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VALLON DE L'AIGLE
CORNAS
SYRAH



98 EDITOR'S CHOICE
WINE ENTHUSIAST
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