



WINEMAKER
Jean-Luc Colombo

TECHNICAL DATA

Acidity
TA: 3.43
pH: 3.67
RS: <1 g/L

Alcohol
14%

JEAN-LUC COLOMBO

CORNAS "LES RUCHETS" 2008

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 terroir with elegance and character, from the Côte Rôtie in the northern Rhône to his Provençal roses.

APPELLATION

Rhône Valley (AOC Cornas), France

VARIETAL COMPOSITION

100% Syrah

TERRIOR AND VINTAGE NOTES

The heart of the Colombo winery is based in Cornas, the smallest appellation in the Rhône Valley. Covering only 325 acres, it is nonetheless highly delineated with incredibly diverse microclimates that make an extraordinary impact on the profile of the wines. With a strong Mediterranean influence, summers here are warm. Ancient vineyards are found mostly on steep, south-facing terraced slopes. Decomposed granite soils and stressed growing conditions greatly contribute to the quintessential quality and character of Cornas wines. Cornas AOC has strict laws. Irrigation is not permitted and maximum yields are 34 hl/ha. It is one of the few appellations in the world dedicated to Syrah. "Les Ruchets" (The Beehives) is Colombo's signature wine with his first release in 1987. It is 5.4 acres, with 90 year-old vines, 38° slope, and a yield of 17 hl/ha.

WINEMAKING

Grapes are hand-harvested and de-stemmed. Fermentation takes place in stainless steel tanks; 30-day maceration.

AGEING

The wine is aged for 22 months in oak barrels 15% in new, 85% in one- to three-year-old oak barrels, then fined with egg whites and bottled unfiltered.

TASTING NOTES

A superb, deep black cherry color. On the nose, complex and elegant with notes of spices, violets, and black fruit and vanilla. On the palate, powerful, structured notes of black fruit, herbs, white pepper and blueberry. Delicious with game such as duck, hare, or pigeon, but also perfect with a roasted entrecôte steak.

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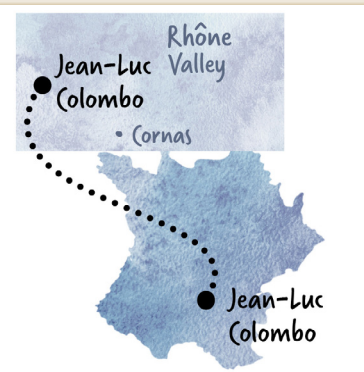
JEAN-LUC COLOMBO



LES RUCHETS
CORNAS
SYRAH

92 WINE SPECTATOR
POINTS May 2011

91 PTS WINE ENTHUSIAST 10/11
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