



JEAN-LUC COLOMBO

CORNAS "LES RUCHETS" 2007

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 for a period of 8 days at an average temperature of 79°F. Post fermentation maceration lasts a period of 20 days at a temperature of 84°F.

AGEING

The wine is then aged for 22 months in oak barrels (60% new, 40% in one-year old). When ready for bottling, the wine is fined with egg whites and bottled unfiltered.

TASTING NOTES

A brilliant dark ruby. On the nose, spicy dark berry and candied plum aromas with a hint of dried flowers. Full-bodied with notes of roasted figs, cocoa, truffles, sweet raspberry and blackberry. Complex and long. Perfect with hearty stews, grilled red meats, wild game, casseroles and pasta in red sauce. Also pairs well with hard cheeses.

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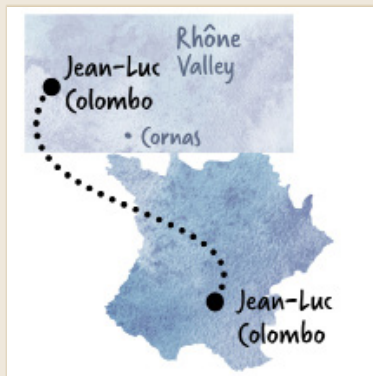
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LES RUCHETS
CORNAS
SYRAH

93 WINE SPECTATOR
POINTS April 2010

93 PTS WINE ADVOCATE 12/17
90+ PTS VINOUS 1/09



WINEMAKER

Jean-Luc Colombo

TECHNICAL DATA

Acidity
TA: 3.6
pH: 3.7
RS: <1 g/L
Alcohol
13.8%



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