



JEAN-LUC COLOMBO

CORNAS "TERRES BRÛLÉES" 2014

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.

APELLATION

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. Terres Brûlées (Burnt Earth) has vines over 30 years old from 20 different plots totaling 11 acres with a 15-30° slope, and yield of 30hl/ha.

WINEMAKING

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

AGEING

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

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

92 WINE SPECTATOR
November 2016
POINTS

91 PTS VINOUS 4/17

WINEMAKER

Jean-Luc Colombo

TECHNICAL DATA

Acidity
TA: 3.53
pH: 3.63
RS: <1 g/L
Alcohol
14%



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