



JEAN-LUC COLOMBO

CROZES-HERMITAGE "LES FÈES BRUNES" 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 terroir with elegance and character, from the Côte Rôtie in the northern Rhône to his Provençal roses.

APPELLATION

Crozes-Hermitage AOC, France

VARIETAL COMPOSITION

100% Syrah

WINEMAKING

Grapes grown on 60-year-old vines are harvested by hand into small, shallow containers and vinified traditionally, undergoing a three weeks maceration post fermentation.

AGEING

The wine is aged six months in oak barrels (15% new oak and 85% in one- to four-year old barrels).

TASTING NOTES

Dark purple color. On the nose, the wine is intense; reminiscent of blackberries and licorice, supported by notes of black pepper. The palate offers a wonderful combination of the New World and Old World styles as this wine has lots of fresh cherry and black plum fruit flavors against an intense, spicy, mineral background. Pairs well with red meats, hearty pasta dishes with garlic and red sauce, barbecue and aged cheeses.

WINEMAKER

Jean-Luc Colombo

TECHNICAL DATA

Acidity
pH: 3.63
RS: <1.0 g/L

Alcohol
13%

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90 WINE ENTHUSIAST
POINTS June 2020



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