

# JEAN-LUC COLOMBO CÔTE ROTIE "LA DIVINE" 2012

#### **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 Provencal roses.

# **APPELLATION**

Côte Rôtie AOC, France

# VARIETAL COMPOSITION

95% Syrah, 5% Viognier

#### WINEMAKING

Grapes are grown together (50 year-old-vines), harvested together and fermented together.

Only free run juice is used as the wine undergoes three weeks of post maceration at 86°F.

# **AGEING**

The wine is matured 18 months in oak barrels (15% new, 85% in oneto three-year old) and then fined using egg white prior to bottling. The wine is unfiltered.

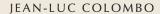
#### **TASTING NOTES**

Deep ruby red color. Superb smoky nose of exotic spices and jammy black fruit. Dense flavors prevail; a very complex, concentrated wine. A first-rate pairing with lamb dishes, chicken tagine, and game birds.

# **WINEMAKER** Jean-Luc Colombo

# **TECHNICAL DATA**

Acidity pH: 3.75 RS: <1 g/LAlcohol 13.5%





WINE SPECTATOR Web 2016 **POINTS** 

90 PTS WINE ENTHUSIAST 3/17

