



WINEMAKER

Jean-Luc Colombo

TECHNICAL DATA

Alcohol
13%

JEAN-LUC COLOMBO

CÔTES DU RHÔNE BLANC "LES ABEILLES" 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

Rhône Valley (Cornas), France

VARIETAL COMPOSITION

80% Clairette; 20% Roussanne

TERRIOR AND VINTAGE NOTES

"Les Abeilles" (The Bees) is named for the bees that inhabit the vineyards in the southern Rhône Valley where this Côtes du Rhône is produced. The bees thrive in these vineyards because no harsh pesticides are used. Colony Collapse Disorder is threatening honey bees and their crucial role in agriculture. The Colombo family, life-long beekeepers and grape growers, are committed to combating this global concern and along with the Taub Family Selections have developed the Bee Helpful Program. For every consumer purchase of Jean-Luc Colombo Les Abeilles ("the bees") Côte du Rhône Rouge or Blanc a donation is made to the UC Davis Department of Entomology in support of their research to help restore healthy honey bee colonies.

WINEMAKING

Grapes are hand-picked and fermented at a low temperature in stainless steel tanks.

AGEING

The Clairette is aged in tank. The Roussanne matures in oak (two- to five-year-old barrels) for six months.

TASTING NOTES

Light straw color. Intense floral aromas with scents of peach and melon followed by herbal and mineral notes. On the palate, this is a complex, crisp, and well-balanced wine with flavors of stone fruit, citrus and pear. A food-friendly wine that pairs with fish including sushi, poultry, and vegetarian fare.

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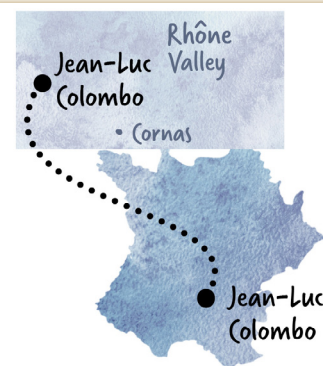


LES ABEILLES
CÔTES DU RHÔNE

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PASSION.

DEDICATION.



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