

WINEMAKER Jean-Luc Colombo

TECHNICAL DATA Alcohol 14%

JEAN-LUC COLOMBO

CÔTES DU RHÔNE ROUGE "LES ABEILLES" 2016

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 Côtes du Rhône), France

VARIETAL COMPOSITION

60% Grenache, 30% Syrah, 10% Mourvèdre

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 combatting 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

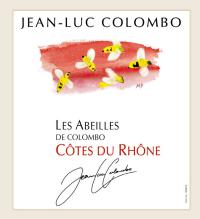
The grapes are grown on 25-year-old vines and harvested manually, then de-stemmed, lightly crushed and fermented in stainless steel tanks.

The wine is refined for ten months before bottling in stainless steel tanks.

TASTING NOTES

Intense purple color. On the nose, Seductive aromas of red fruits, coriander and bay leaf. This is a fresh and silky wine, with notes of licorice and spice on the palate. A food-friendly wine which will perfectly match grilled lamb, pork and assorted cheeses.

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POINTS

#4 TOP 100 **BEST BUYS 2018** WINE ENTHUSIAST September 2018











