



WINEMAKERS

Jean-Luc Colombo

TECHNICAL DATA

Alcohol
13
Acidity
pH: 3.63
RS: <1.0 g/L

JEAN-LUC COLOMBO

HERMITAGE ROUGE "LE ROUET" 2013

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

Hermitage AOC, France

VARIETAL COMPOSITION

97% Syrah; 3% Roussanne

WINEMAKING

A classic fermentation process includes complete de-stemming followed by fermentation in stainless steel vats at a controlled temperature.

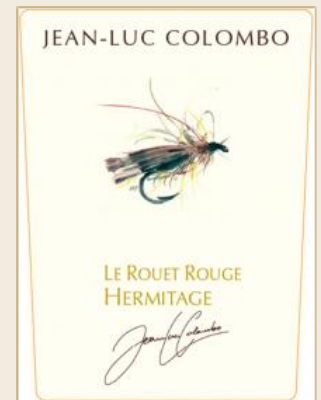
AGING

Post maceration takes place for 3 weeks, and then the wine is aged for 18 to 20 months in 15% new and 85% 1-to 4-year old oak barrels. The wine is unfiltered.

TASTING NOTES

Deep red color. A nose full of finesse and purity of red fruit, chocolate and spices dominating. On the palate, an elegant and well balanced wine with focused redcurrant, red cherry, and cloves. Good structure and a long finish. A classic Hermitage to be enjoyed with game or roast meats.

JEAN-LUC COLOMBO



91 WINE ENTHUSIAST
POINTS May 2017

