



JEAN-LUC COLOMBO

CHATEAUNEUF-DU-PAPE ROUGE "LES BARTAVELLES" 2014

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 Châteauneuf-du-Pape), France

VARIETAL COMPOSITION

45% Syrah, 35% Grenache, 20% Mourvèdre

TERRIOR AND VINTAGE NOTES

"Les Bartavelles" means the Royal Partridges in French. This wine is from one of the best terroirs in the appellation which has rolled river pebbles which deliver a wine of elegance, richness, and structure.

WINEMAKING

The wine undergoes four days of pre-fermentation maceration followed by seven days of fermentation in steel vats at a controlled temperature of 82.4°F. Three weeks of maceration at 86°F.

AGEING

The juice spends 18 months in large oak barrels and a small portion is aged in small, one- to three- year old barriques.

TASTING NOTES

Dark purple color. On the nose, Lovely scents of ripe red fruit, licorice and sweet spice. A powerful and full-bodied wine with rich notes of blueberry, wild herbs and lots of spice. Pairs exceptionally well with game, hearty stews, steaks and Italian dishes.

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LES BARTAVELLES
CHATEAUNEUF DU PAPE



90 WINE SPECTATOR
POINTS November 2016

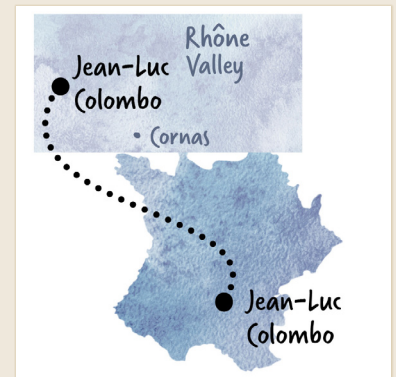
WINEMAKER

Jean-Luc Colombo

TECHNICAL DATA

Acidity
pH: 3.63
RS: <2 g/L

Alcohol
14%



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