



JEAN-LUC COLOMBO

VIOGNIER "LA VIOLETTE" 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

Languedoc, France

VARIETAL COMPOSITION

100% Viognier

WINEMAKING

The wine undergoes controlled fermentation and maceration at 59°F, 80% in stainless steel tanks and 20% in barrels.

AGEING

The wine spends 6 months on lees, 70% in tanks, and 30% in one-, two- and three-year-old barrels.

TASTING NOTES

Brilliant, light straw color. On the nose, a wild flower bouquet, possessing delicate aromatics of peaches, dried fruit and white flowers. An elegant, dry wine with rich flavors of acacia flowers, yellow peaches and exotic fruits. Lovely as an aperitif or with seafood appetizers. Great with salads, chicken dishes and crab cakes.

WINEMAKER

Jean-Luc Colombo

TECHNICAL DATA

Acidity
pH: 3.42
RS: 1.9 g/L

Alcohol
13.5%

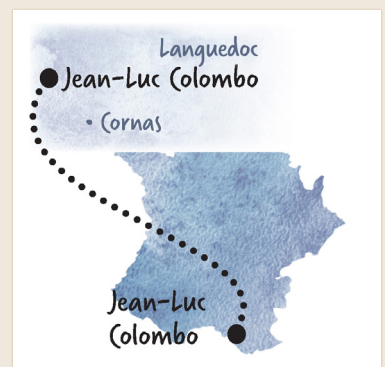
JEAN-LUC COLOMBO

TERROIRS du VENT
par Jean-Luc COLOMBO



La Violette
VIOGNIER

INNOVATION
PASSION
DEDICATION



TAUB FAMILY
SELECTIONS