



JEAN-LUC COLOMBO

CORNAS "LA LOUVÉE" 2001

Rhône Valley, France

91-94

POINTS



JUNE 2003

...A flamboyant nose of black fruits mixed with toasty new oak. This progressively-styled Cornas borders on being international, but there is plenty of the meaty/grilled steak taste that comes from Cornas' sun-scorched terroir. Deep, full, and masculine, with well-integrated tannin... – R.P.

90

POINTS



JULY 2004

Heady cocoa- and espresso-tinged toast leads the way here, with a solid core of wild berry and black currant fruit behind it. Hints of its terroir – minerals and olives – peek out on the finish. Impressive.... – J.M.

89-92

POINTS



JANUARY 2003

Deeply pitched aromas of black raspberry, bitter chocolate and oak spice. Fat, full and sweet, with dark fruit, mineral and herbal flavors... the oak element is rather pronounced but also serves to sweeten the wine. Here the tannins are ripe and smooth, and the finishing flavors spread over the palate and linger. – S.T.

89

POINTS



OCTOBER 2004