

JEAN LUC COLOMBO **2014 Cornas, Les Ruchets -6pk**

Grape Variety

100% Syrah from very old vines (up to 90 years old), with southeast exposure.

Terroir

Single vineyard estate situated at 250 m high. Granitic soil on the famously steep slopes of "Chaillot" in Cornas, surrounded by green oaks and junipers. The soil is well-covered with bark mulch to limit erosion and encourage the natural growth of the vines.

Vinification

After the hand-harvest, the grapes are de-stemmed and vinified in controlled temperature vats with 1 month maceration. Then the wine is aged in oak barrels (15% new oaks, the rest in 1 to 3 year old barrels) for 23 months.

Tasting notes

Hue

Superb dark and dense colour.

Nose

Powerful nose of damp forest, fresh and floral with liquorice notes.

Palate

A well-structured mouth with delicate and precise tannins. Very well balanced, with a nice length.

Service

This wine will be ready to drink in 3 years, but it can be kept for 20 years.
Serve at 18°C/64°F and decant if possible.

Food matches

Delicious with most game, such as wild duck rubbed with crushed spices, but also superb with a roasted tenderloin steak.

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Jean Luc Colombo Cornas, Les Ruchets -6pk

94 Points, Wine Spectator

"Fleshy and layered, with crushed blueberry, açai berry and plum flavors that have melded together, carried by a dense but rounded structure. The long finish lets sweet tobacco and dark fruit cake notes check in. A loamy tug at the end keeps this honest. Best from 2018 through 2029."

Rated 92, Joe Czerwinski, Wine Enthusiast, May 1, 2017

"Vanilla and baking spices frame blueberry and plum fruit in this rich, velvety offering. It's slightly fuller and bolder than Colombo's 2014 La Louvée, but also less precise and perfumed. Drink now-2030."