

JEAN LUC COLOMBO **2014 Cornas Terres Brulees -6pk**

Grape Variety

100% Syrah from vines averaging 30 years old.

Terroir

Granitic soil from the steep slopes of Cornas. This wine is a blend of up to 20 parcels, which are very representative of the Cornas appellation.

Vinification

Hand-harvested in small bins. After de-stemming, vinification is carried out in controlled temperature vats with a 3-week maceration period combined with daily gentle pumping-over. The wine is aged in oak barrels for 21 months (15% new oak and the rest in 1 to 4 year old barrels).

Tasting notes

Hue

Purple color.

Nose

A delicate and complex nose of red currant, clove and meaty.

Palate

In mouth, beyond the fruit, finesse and balance. A tight thread with tannins perfectly blended yet. A great classical Cornas wine.

Service

The wine will open in 2 to 3 years, but may be cellared for 15 years.
Serve at 18°C/64°F and decant if possible.

Food matches

Perfect with a beautiful fillet of duck breast or a Provençal beef stew.

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Jean Luc Colombo Cornas Terres Brulees 2014

92 Points, Wine Spectator

"Well-hewn, with a pleasantly firm, slightly toasted frame around a core of dark plum and currant puree flavors. Tobacco and chestnut leaf notes line the finish, where ample fruit pumps through. Best from 2018 through 2029."