

JEAN LUC COLOMBO **2016 Cotes du Rhone Les Abeilles Red**

Grape Varieties

60% Grenache, 30% Syrah, 10% Mourvèdre.

Terroir

Terroirs from the heart of the Rhône Valley, neighbouring Cairanne, Rasteau and Vacqueyras. Ancient Rhône terraces with soils of rolled pebbles on sandy clay.

Vinification

The grapes are de-stemmed and vinified in temperature controlled vats. The wine is aged for 10 months in tanks.

Tasting notes

Color

Deep and bright purple colour.

Nose

Seductive nose of small red fruits, coriander and bay leaf.

Palate

Meaty yet silky, with notes of liquorice and spices, elegant tannins and a good aromatic persistence.

Service

Meant to be enjoyed within 3 to 5 years. Serve slightly chilled to 15°C – 16°C/59°F-61°F.

Food matches

Great wine with grilled lamb or pork, seared ahi tuna, or young cheeses.

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Jean Luc Colombo Cotes du Rhone Les Abeilles Red 2016

**Rated 90 & Best Buy, Anna Lee C. Iijima, Wine Enthusiast,
September 1, 2018**

"This buoyant red wine is marked by aromas of ripe blackberries, blueberries and anise. It's full bodied and plump but balanced by crisp acidity and a firm, tannic finish. An easy-drinking but classic Côtes du Rhône, it has just a hint of mineral intensity. Enjoy now–2021."