

JEAN LUC COLOMBO **2017 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.