

JEAN LUC COLOMBO **2017 Rosé Cape Bleue**

Grape Varieties

67% Syrah, 33% Mourvèdre.

Terroir

Light stony limestone soil of the Provence region (around the city of Salon de Provence.) Mediterranean climate and vegetation (thyme, lavender, live oaks, pine trees...) with maritime influences.

Vinification

Traditional vinification (direct pressurage.) Fermentation at a low temperature, then bottled quickly to preserve its freshness and fruit.

Tasting notes

Color

Beautiful soft pink, crystal clear.

Nose

Fresh nose that develops hints of peaches, roses and soft pepper.

Palate

Round yet crisp, a beautiful complexity with notes of red fruit, raspberries, and fennel.

Service

The perfect rosé for the pleasures of summer: relaxation and idleness.
To be savored in its youth.
Serve chilled to 12°C/54°F.

Food matches

A perfect match with the cuisine of Marseille: fried rainbow wrasse, sardines with spinach, sea urchin, Pistou vegetable soup, or just "on the rocks" at the water's edge.