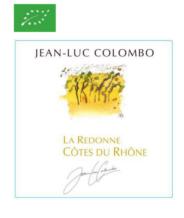
VINS JEAN-LUC COLOMBO

La Redonne

(La Redonne a picturesque cove on the Blue Coast)

Côtes du Rhône Blanc





A blend inspired by the Northern Rhône

Grape varieties: 70% Viognier, 30% Roussanne.

Terroir: Gravelly alluvial terraces of the Rhône.

Vinification: The harvest is vinified in temperature controlled stainless steel vats.

The wine is partially matured on lees in 2-year-old oak barrels. The rest is also aged on the lees but in stainless steel vats, in order to preserve the wine's freshness and

roundness.

Tasting notes

Color: Pale yellow with golden glints.

Nose: Intense aromatic palette with notes of apricot, dried fruits, hazelnuts and a touch of

ioney.

Palate: Crisp and very well balanced.

Service: Enjoy immediately or within 3-4 years.

Serve chilled to 13°C/55°F.

Food matches: Delicious as an aperitif, or served with seafood chowder or chicken tajine.