

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 honey.

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.