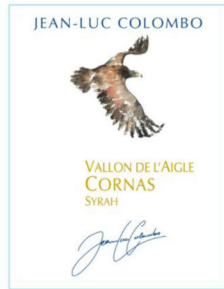


VINS JEAN-LUC COLOMBO

LE VALLON DE L'AIGLE

(The Valley of the Eagle)

CORNAS



The quintessence of Jean-Luc Colombo's life as a winegrower

Only produced in the best vintages. 823 bottles were produced in 2017, each bottle is numbered by hand by Marie-Annick Dutreil painter of the Jean-Luc Colombo labels.

Grape Variety:

100% Syrah, old vines facing south.

Terroir:

Single parcel vineyard. Granitic soil on the steep slopes of Cornas, cultivated by hand on 3 terraces which are part of the "Arlette" slope. Beautiful vineyard surrounded by a forest of green oaks.

Vinification:

After the hand-harvest, the grapes are de-stemmed and vinified in controlled temperature vats with 1 month maceration. Then the wine is aged in oak barrels (1/3 new, 2/3 in 1 to 2 year old barrels) for 22 months.

The wine is certified **Organic**.



Tasting notes

Hue:

Outstanding dark and deep red colour.

Nose:

Dominant notes of violet and wild blueberry, with hints of incense, tobacco and juniper. Perfect balance. A Grand Vin with great complexity.

Palate:

Very intense with a magnificent volume, and silky but robust tannins. Notes of red and black currant, with a hint of delicate spices.

Service:

Le Vallon de l'Aigle can age for a long time!

It can be enjoyed after 4 to 5 years, but you can cellar it up to 20 years.

Serve at 18°C/64°F and decant if possible.

Food matches:

Perfect with lièvre à la Royale (hare stuffed with foie gras) or civet à la française (rabbit stewed with red wine).