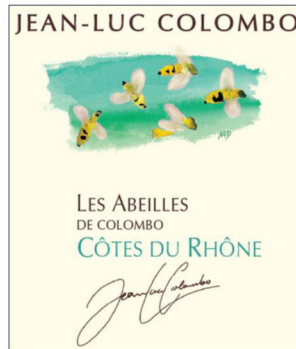


VINS JEAN-LUC COLOMBO

Les Abeilles

(The Bees)

Côtes du Rhône Blanc



The freshness of the sun in the Southern Rhône

Grape varieties:	80% Clairette, 20% Roussanne.
Terroir:	Terroirs from the heart of the Côtes du Rhône, near Cairanne, Rasteau and Vacqueyras. Ancient terraces of the Rhône Valley covered in pebbles and sandy clay soil.
Vinification:	The grapes are vinified at a low temperature to preserve fresh aromas. The Clairette is aged in a tank, and the Roussanne matures on its lees in oak barrels, aged 2 to 5 years, for 6 months.
Tasting notes	
Color:	Light yellow with a hint of green.
Nose:	The nose is very fine, offering intense floral notes and fruity aromas such as candied lemon.
Palate:	Nicely rounded and fresh with a good complexity.
Service	
	To be drunk in its youth. Serve chilled to 12°C/54°F.
Food matches	Perfect with grilled fish, sushi or simply as an aperitif.