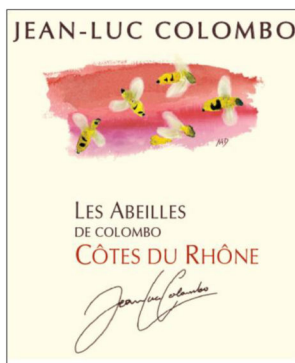


VINS JEAN-LUC COLOMBO

Les Abeilles

(The Bees)

Côtes du Rhône Rouge



The pleasure of Southern Rhône sunshine

Grape Varieties:

1/3 Grenache, 1/3 Syrah, 1/3 Mourvèdre.

Terroir:

Terroirs from the heart of the Rhône Valley, neighbouring Cairanne, Rasteau and Vacqueyras. Ancient Rhône terraces with soils of rolled pebbles on sandy clay.

Vinification:

The grapes are de-stemmed and vinified in temperature controlled vats. The wine is aged for 10 months in tanks.

Tasting notes

Color:

Deep and bright purple colour.

Nose:

Seductive nose of small red fruits, coriander and bay leaf.

Palate:

Meaty yet silky, with notes of liquorice and spices, elegant tannins and a good aromatic persistence.

Service

Meant to be enjoyed within 3 to 5 years.
Serve slightly chilled to 15°C – 16°C/59°F-61°F.

Food matches

Great wine with grilled lamb or pork, seared ahi tuna, or young cheeses.