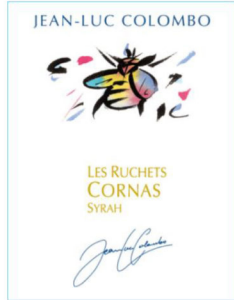


VINS JEAN-LUC COLOMBO

## LES RUCHETS

(The Beehives)

## CORNAS



*The soul of the Domaine, from the first Colombo vineyard*

**Grape Variety:**

100% Syrah from very old vines (up to 90 years old), with southeast exposure.

**Terroir:**

Single parcel vineyard at an elevation of 250m. Granitic soil on the famously steep slopes of "Chaillot" in Cornas, surrounded by green oaks and junipers. The soil is well-covered with bark mulch to limit erosion and encourage the natural growth of the vines.

**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 3 year old barrels) for 22 months.

The wine is certified **Organic**.



**Tasting notes**

**Hue:**

Splendid dark colour.

**Nose:**

Very complex and elegant nose, both floral and fruity. Beautiful notes of violets, black fruits, spices and a hint of vanilla.

**Palate:**

Powerful palate, well-structured with very elegant and ripe tannins. The palate evolves in the mouth to show great complexity.

**Service:**

This wine will be ready to drink in 4 years, but it can be kept for 20 years.

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

**Food matches:**

Delicious with most game, such as wild duck rubbed with crushed spices, but also superb with a roasted tenderloin steak.