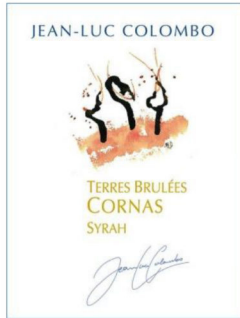


VINS JEAN-LUC COLOMBO

TERRES BRULEES

(Burnt Earth)

CORNAS



A “Grand Classique” from the terroirs of Cornas

Grape variety:

100% Syrah from vines averaging 40 years old.

Terroir:

Granitic soil from the steep slopes of Cornas. This wine is a blend of up to 20 parcels, which are very representative of the Cornas appellation.

Vinification:

Hand-harvested in small bins. After de-stemming, vinification is carried out in controlled temperature vats with a 3-week maceration period combined with daily gentle pumping. The wine is aged in oak barrels for 21 months (15% new oak and the rest in 1 to 4 year old barrels).

The wine is certified **Organic**.



Tasting notes

Hue:

Deep red with a very intense colour and purple glints.

Nose:

Very elegant with notes of ripe fruits such as blackcurrant, dark cherries and blackberries, as well as spices, liquorice and cocoa.

Palate:

A very rich mouth with powerful but elegant tannins. Great lengthy finish.

Service

The wine will open in 2 to 3 years, but may be cellared for 15 years.

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

Food matches

Perfect with a beautiful pork tenderloin or a Provençal beef stew.