

VINS JEAN-LUC COLOMBO

Cape Bleue Rosé

IGP Méditerranée



JEAN-LUC COLOMBO
Born in Provence



2025
CAPE BLEUE ROSÉ
FRANCE

The gourmet freshness of Provence

Grape varieties:

Syrah, Mourvèdre

Terroir:

Light stony limestone soil of the Provence region (around the city of Salon de Provence.) Mediterranean climate and vegetation (thyme, lavender, live oaks, pine trees...) with maritime influences.

Vinification:

Traditional vinification (direct pressurage.) Fermentation at a low temperature, then bottled quickly to preserve its freshness and fruit.

Tasting:

Color:

Beautiful soft pink, crystal clear.

Nose:

Fresh nose of peach and rose balanced by soft citrus fruit.

Palate:

Round yet crisp, with a beautiful complexity and notes of red fruit like raspberry.

Service

The perfect rosé for the pleasures of summer: relaxation and idleness.

To be savored in its youth.

Serve chilled to 12°C/54°F.

Food matches

Grilled sardines, squid and peppers or at the water's edge "on the rocks" with Caesar salad or club sandwich...