

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

*wine shippers since*

1858

# AMOUR DE DIEU, CONDRIEU

*Jean-Luc Colombo*  
VINS COLOMBO

## DETAILS OF PRODUCTION

The vineyards for “Amour de Dieu” are located on the very steep granitic slopes of the Condrieu appellation, with a southern exposure and surrounded by tall oak woods. The grapes, from 40-year-old Viognier vines, are hand-harvested and de-stemmed. Fermentation occurs in stainless steel tanks. Aged sur lie in oak (15% new; 85% in one- to four-year old barrels) for ten months. Weekly stirring of lees followed by malolactic fermentation.

## TASTING NOTES

Golden yellow colour with silver nuances. The nose is beautifully complex, with light oakyness, rich aromas of apricots, peaches, and honeysuckle. The mouth is round and fresh, with an elegant, long finish.

## HOW TO SERVE

Perfect match for whitefish dishes, as well as boiled or grilled lobster with drawn butter. To be drunk in its youth or within 4 to 5 years and served chilled to 14°C-15°C.

### VINTAGE

2017

### STYLE

White

### BLEND OF GRAPES

100% Viognier

### WINEMAKER

Jean-Luc Colombo

### ALCOHOL

13.5%

*“Aromas of toast, vanilla, preserved peach and caramel are heady here, lending flair to orange cream and honey on the palate. It’s rich and unctuous, silky in texture, but fringed by pleasing bitters. A beauty already, it should evolve positively through 2027. 94 points”*

**ANNA LEE, WINE ENTHUSIAST, 31ST DECEMBER 2019**  
JEAN-LUC COLOMBO AMOUR DE DIEU, CONDRIEU 2017

