

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

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1858

LA BELLE DE MAI, SAINT-PÉRAY

Jean-Luc Colombo
VINS COLOMBO

DETAILS OF PRODUCTION

La Belle de Mai means “The Beauty of May” and reflects this spectacular vineyard site planted on terraces of limestone and granite in Saint Péray. Saint Péray is a small, high altitude appellation just south of Cornas. The Roussanne for La Belle de Mai comes from 80 year old vines and is blended with Marsanne in this classic wine. The grapes are harvested manually before the wine is vinified in oak barrels with a slow fermentation, it is then aged on lees with a weekly stirring to extract maximum aromas for six months. It is aged in barrels for 10 to 12 months, depending on the vintage (10% new and the rest in 1 to 5 year old barrels). The wine is certified Organic.

TASTING NOTES

Golden yellow colour with green nuances. A beautiful nose with intense, flattering floral aromas of hawthorn and iris, as well as notes of quince and citrus. On the palate the mouth is full, well-balanced between mineral and fruit elements, with beautiful persistence.

HOW TO SERVE

Delightful with escargot de Bourgogne (snails) or roasted Bresse chicken. To be drunk in its youth or within 5 to 6 years and served chilled to 14°C-15°C.

“The 2018 Saint Peray la Belle de Mai is a top-flight effort. A co-fermented mix of Marsanne and Roussanne, it’s round with a hint of honeyed richness. Medium to full-bodied, it’s silky-textured and lush, with a lingering finish. Drink it now and over the next two years. 91 points”

JOE CZERWINSKI, WINE ADVOCATE, 19TH DECEMBER 2019
JEAN-LUC COLOMBO LA BELLE DE MAI 2018

www.vinscolombo.fr

VINTAGE 2018
STYLE White
BLEND OF GRAPES 60% Roussanne 40% Marsanne
WINEMAKER Jean-Luc Colombo
ALCOHOL 13.5%

