

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

wine shippers since

1858

LA REDONNE BLANC, CÔTES DU RHÔNE

Jean-Luc Colombo
VINS COLOMBO

DETAILS OF PRODUCTION

Named "La Redonne" after a picturesque cove on the Blue Coast the certified Organic vineyards are planted on the gravelly alluvial terraces of the Rhône. The 2018 harvest was vinified in temperature controlled stainless steel vats. The wine is partially matured on lees in 2-year-old oak barrels with the remainder also aged on the lees but in stainless steel vats, in order to preserve the wine's freshness and roundness.

TASTING NOTES

Pale yellow with golden glints. The nose shows intense aromatic palette with notes of apricot, dried fruits, hazelnuts and a touch of honey.
Palate: Crisp and very well balanced.

HOW TO SERVE

Delicious as an aperitif, or served with seafood chowder or chicken tajine. Enjoy immediately or within 3-4 years and serve chilled to 13°C.

VINTAGE

2018

STYLE

White

BLEND OF GRAPES

70% Viognier
30% Roussanne

WINEMAKER

Jean-Luc Colombo

ALCOHOL

13%

