

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

wine shippers since

1858

LE ROUET ROUGE, HERMITAGE

Jean-Luc Colombo
VINS COLOMBO

DETAILS OF PRODUCTION

Hermitage has an ideal left-bank site with optimal sun exposure while also being sheltered from the Mistral winds. "Le Rouet" (the name of a picturesque cove near Marseilles) lends itself to this majestic wine of purity and finesse. The grapes are from 50-year-old vines planted in the best terroirs of Hermitage hill. A classic fermentation process includes complete de-stemming followed by fermentation in stainless steel vats at a controlled temperature. Post maceration takes place for three weeks, and then the wine is aged for 18 to 20 months in 15% new and 85% one- to four-year old oak barrels. The wine is unfiltered.

TASTING NOTES

Brilliant, profound purple. The nose shows great purity and finesse, with notes of peppery raspberry, candied fruit and fine spices. A well-balanced wine with good structure, integrated tannins, and elegant, long finish.

HOW TO SERVE

Perfect with wild hare or Mexican chicken molé (simmered in spices and chocolate). This great wine will be ready to drink after 2 to 3 years, but can age for 8 to 10 years. Serve at 18°C

VINTAGE

2017

STYLE

Red

BLEND OF GRAPES

97% Syrah
3% Roussanne

WINEMAKER

Jean-Luc Colombo

ALCOHOL

13.5%

