

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

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1858

# LES BARTAVELLES INTERDITES BLANC, CHÂTEAUNEUF-DU-PAPE

*Jean-Luc Colombo*  
VINS COLOMBO

## DETAILS OF PRODUCTION

“Les Bartavelles” means the Royal Partridges in French. This wine is from one of the best terroirs in the appellation which has rolled river pebbles which deliver a wine of elegance, richness, and structure typical of Châteauneuf du Pape. This wine is vinified in oak barrels where it slowly ferments. It then matures in the same barrels for 12 month (15% new and the balance in one- to four- years old oak barrels.)

## TASTING NOTES

Pale yellow color with golden reflections. Les Bartavelles Blanc 2017 has an open nose with aromas of flowers (hawthorn and linden tree), white peach and a touch of honey. A complex mouth and full-bodied, this wine has the aromatic power, finesse and complexity of a Grand white wine.

## HOW TO SERVE

Exquisite with quails and figs, delicious with a roasted pike or perch and fenne. This Grand Vin will open within 2 to 3 years but can be aged for 10 years. Serv chilled between 14°C and 15°C.

### VINTAGE

2017

### STYLE

White

### BLEND OF GRAPES

60% Grenache Blanc

25% Roussanne

10% Clairette

5% Bourboulenc

### WINEMAKER

Jean-Luc Colombo

### ALCOHOL

13%

