

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

*wine shippers since*

1858

# LES FOROTS, CÔTES DU RHÔNE

*Jean-Luc Colombo*  
VINS COLOMBO

## DETAILS OF PRODUCTION

“Les Forots” (The Forest) Côtes du Rhône is made from 60-year-old vines in the Rhône Valley. The Syrah grapes are from a limestone outcrop within the Cornas appellation. The grapes are hand-picked and transported in small bins. They are then de-stemmed and lightly crushed before being vinified in temperature controlled stainless steel vats. The wine is aged for 9 months, 25% in 1 to 4 year old oak barrels. The wine is certified Organic.

## TASTING NOTES

Intense and bright purple colour. On the nose Les Forots shows harmonious notes of liquorice, ripe fruits, and a touch of mint. Distinct softness, beautiful balance with supple and elegant tannins.

## HOW TO SERVE

Impeccable with duck carpaccio or veal osso bucco. It can be drunk in its youth, but can also age up to 5 years. Serve slightly chilled to 15°C-16°C.

*“Sourced about 20 kilometers south of Cornas, Colombo’s 2017 Cotes du Rhone les Forots is a 50-50 blend of tank-aged Grenache and barrel-aged Syrah. It’s full-bodied and supple, with fun, red-fruit notes of strawberry and pomegranate that finish with silky tannins and crisp acids. Drink it over the next few years. 89 points”*

**JOE CZERWINSKI, WINE ADVOCATE, 19TH DECEMBER 2019**

**JEAN-LUC COLOMBO LES FOROTS, CÔTES DU RHÔNE 2017**

[www.vinscolombo.fr](http://www.vinscolombo.fr)

### VINTAGE

2017

### STYLE

Red

### BLEND OF GRAPES

51% Grenache

49% Syrah

### WINEMAKER

Jean-Luc Colombo

### ALCOHOL

13.5%

