

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

wine shippers since

1858

LA DIVINE, CÔTE RÔTIE

Jean-Luc Colombo
VINS COLOMBO

DETAILS OF PRODUCTION

“La Divine” combines the intensity and freshness of Syrah with the floral-driven delicacy of Viognier to produce a truly divine wine from the Côte-Rôtie. The vineyards are planted on the very steep mica schist terraces with both Côte Blonde (with more silicate) and Côte Brune (with more iron) soil types. The Syrah is taken from old vines (50 year-old-vines) grown alongside the Viognier. The grapes are hand-harvested alongside one another in small bins and fermented together. Only free run juice is used as the wine undergoes three weeks of post maceration at 86°F. The wine is matured 12 months in oak barrels (15% new, 85% in one- to three-year old) and then fined prior to bottling. The wine is unfiltered.

TASTING NOTES

Deep ruby colour. La Divine has a superb nose of black fruit and spices, with a hint of smoke. The palate is well-structured and round with a persistent aroma of red fruit and superb concentration.

HOW TO SERVE

Divine with roasted lamb and truffles, or homemade moussaka. This wine will be ready within 2-3 years but can also age for 15 years. Serve at 18°C and decant if possible.

VINTAGE

2018

STYLE

Red

BLEND OF GRAPES

95% Syrah
5% Viognier

WINEMAKER

Jean-Luc Colombo

ALCOHOL

13.5%

