

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

*wine shippers since*

1858

# LES ABEILLES BLANC, CÔTES DU RHÔNE

*Jean-Luc Colombo*  
VINS COLOMBO

## DETAILS OF PRODUCTION

“Les Abeilles” (The Bees) is named for the bees that inhabit the vineyards in the southern Rhône Valley where this Côtes du Rhône is produced. The bees thrive in these vineyards because no harsh pesticides are used. The Colombo family, life-long beekeepers as well as grape growers, are committed to combatting this global concern and have developed the Bee Helpful Program to help support research to help restore healthy honey bee colonies. The grapes are grown in vineyards from the heart of Cairanne, Rasteau and Vacqueyras in the Côtes du Rhône. The vines are situated on the ancient terraces of the Rhône Valley covered in pebbles and sandy clay soil. The grapes are vinified at a low temperature to preserve the fresh primary aromas. The Clairette is aged in a tank, and the Roussanne matures on its lees in oak barrels, aged 2 to 5 years, for 6 months.

## TASTING NOTES

Light yellow with a hint of green. The nose is very fine, offering intense floral notes and fruity aromas such as candied lemon. The palate is nicely rounded and fresh with a good complexity.

## HOW TO SERVE

Perfect with grilled fish, sushi or simply as an aperitif. To be drunk in its youth and served chilled to 12°C.

*“A blend of 80% Clairette and 20% Roussanne, this freshly balanced white offers delicate hints of smoke and nut as well as apple and tangerine. Silky on the palate, it’s an elegant wine that offers plenty of bang for your buck. Lovely now, it should hold through 2022. 90 points”*

**ANNA LEE, WINE ENTHUSIAST, 5TH JANUARY 2020**  
JEAN-LUC COLOMBO LES ABEILLES BLANC 2017

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

<b>VINTAGE</b>
2017
<b>STYLE</b>
White
<b>BLEND OF GRAPES</b>
80% Clairette 20% Roussanne
<b>WINEMAKER</b>
Jean-Luc Colombo
<b>ALCOHOL</b>
13%

