

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

wine shippers since

1858

LES ABEILLES ROUGE, 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 from 25 year old vines grown in vineyards in Cairanne, Rasteau and Vacqueyras at the heart of the Côtes du Rhône. The vines are situated on the ancient terraces of the Rhône Valley covered in pebbles and sandy clay soil. Harvested manually before then being de-stemmed, lightly crushed and fermented in stainless steel tanks. The wine is refined for ten months before bottling in stainless steel tanks.

TASTING NOTES

Deep and bright purple colour. Les Abeilles Rouge has a gorgeous, seductive nose of small red fruits, coriander and bay leaf. The palate is meaty yet silky, with notes of liquorice and spices, elegant tannins and a good aromatic persistence.

HOW TO SERVE

Great wine with grilled lamb or pork, seared ahi tuna, or young cheeses. Mean to be enjoyed within 3 to 5 years and served slightly chilled to 15°C – 16°C/

VINTAGE

2018

STYLE

Red

BLEND OF GRAPES

1/3 Grenache
1/3 Syrah
1/3 Mourvèdre

WINEMAKER

Jean-Luc Colombo

ALCOHOL

13.5%

