

JEAN-LUC COLOMBO, RHÔNE, FRANCE

MENTZENDORFF

wine shippers since

1858

VALLON DE L'AIGLE, CORNAS

Jean-Luc Colombo
VINS COLOMBO

DETAILS OF PRODUCTION

“Vallon de L'Aigle” (Valley of the Eagle) is the quintessential expression of Jean-Luc's savoir-faire in Cornas. This micro blend with just four barrels produced is made only in exceptional years, from the free-run juice of his highest altitude single-vineyard parcel. Only 823 bottles were produced in 2017. Facing south, on the granitic soil on the steep slopes of Cornas the vineyard is only 0.3 hectares, with Organic, hand-cultivated 70 year-old vines split over 3 terraces which are part of the “Arlette” slope. This beautiful vineyard is on a 40° slope surrounded by a forest of green oaks. The extremely low yields (only 3 clusters per vines) are hand-harvest, the grapes are de-stemmed and vinified in controlled temperature vats with 1 month maceration. Then the wine is aged in oak barrels (1/3 new, 2/3 in 1 to 2 year old barrels) for 22 months. Each bottle is then numbered by hand by Marie-Annick Dutreil who has painted all of the Jean-Luc Colombo labels.

TASTING NOTES

Outstanding dark and deep red colour. Dominant notes of violet and wild blueberry, with hints of incense, tobacco and juniper on the nose. Perfect balance. A Grand Vin with great complexity. A very intense palate with a magnificent volume, and silky but robust tannins. Notes of red and blackcurrant, with a hint of delicate spices.

HOW TO SERVE

Perfect with lièvre à la Royale (hare stuffed with foie gras) or civet à la française (rabbit stewed with red wine). Le Vallon de l'Aigle can age for a long time! It can be enjoyed after 4 to 5 years, but you can cellar it up to 20 years. Serve at 18°C and decant if possible.

VINTAGE

2017

STYLE

Red

BLEND OF GRAPES

100% Syrah

WINEMAKER

Jean-Luc Colombo

ALCOHOL

14%

