

Australia's Premier Rare and Fine Wine Company

MW Wines Pty Ltd ABN 31 921 572 702

125 Cambridge Street, Collingwood Victoria Australia 3066

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Jean-Luc Colombo Back-Vintage Cornas

Dear valued customer,

We have just received a small allocation of some excellent back-vintage Cornas from JL Colombo. Included in this offer is an assortment of the 03', 04' and 05' vintages of Colombo's two single-vineyard Cornas – La Louvée and Les Ruchets. These wines usually retail for upwards of \$200, but we have managed to secure an absolute deal from the importer, allowing us to shave more than 50% off the usual price!



JL Colombo crafts a 'new-world' style of Cornas from his organically farmed vineyards. He favours slightly later picking, a higher % of new oak and total de-stemming of fruit; the resulting wines are rich and succulent with ripe dark fruits and immense concentration. These are not your 'classic' Cornas, but the quality is undeniable. We recently tasted the 04' La Louvée and it was nothing short of fantastic. It was an extremely expressive, dark and brooding example of French Syrah and with 10+ years under its belt, it was just beginning to hit its straps, an absolute pleasure to drink.

An offer this good comes around once in a blue moon, so take this opportunity to stock up on some extremely well-priced, high-quality French red. All wines have been stored under temperature controlled conditions and have come straight from the importer, so provenance can be assured.

All wines in this offer will be available from Monday 1st February for delivery or pick up. Should you require any assistance with your selections, please call Stuart or Nick on (03) 9419 6990, or email stuart@mwwines.com.au or nick@mwwines.com.au



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The Wines

La Louvée

"La Louvée" (The She-Wolf) is a vineyard planted of very old Syrah vines-up to 70 years old, protected by a forest of cedar and oak trees. The parcel is located in the heart of the Cornas granitic slope and benefits from a south-east facing exposure. After aging for two years in oak barrels, La Louvée evolves as a delicate and elegant wine with aromas of raspberry, blueberry, violets and chocolate, ginger-bread notes ending by a distinct minerality. – *Producer Notes*

2003 La Louvée \$80 per bottle

"The 2003 Cornas La Louvee is a blockbuster. Glorious aromas of flowers, blackberries, roasted meats, espresso roast, and white chocolate flow from this full-bodied, concentrated, modern-styled, impressively-endowed, full-throttle Cornas. Drink it now and over the next 15+ years. 93 Points/Drink 2006-2021." – *Robert Parker, Wine Advocate*

"(50% new oak) Saturated ruby color. A huge bouquet of blackberry, dark cherry, blackcurrant and licorice is nicely complemented by spice and floral notes. Velvety-rich, with impressively dense dark berry and plum flavors, along with notes of bacon fat and cracked pepper. Finishes with broad, palate-coating tannins that build slowly but never overwhelm the fruit, even with a good 30 minutes of aeration. 91 Points." – *Josh Raynolds, Vinous Media*

2004 La Louvée \$75 per bottle

"The 2004 Cornas La Louvee has a dense ruby/purple color, plenty of crushed rocks, mint, cassis as well as truffle and pain grille notes. It looks like it has the stuffing to hold up to the big tannins and tart acids of this vintage. Colombo has done a good job with this wine from a south-facing vineyard. Dense ruby/purple with notes of minerals, mint (or is it bay leaf?), and plenty of black currants and cherries, the wine is medium to full-bodied and powerful. Give it 2-3 years of cellaring and drink it over the following 10-12 years. 89+ Points/Drink 2009-2021." – *Robert Parker*, *Wine Advocate*

"Ruby-red. Rich and expressive on the nose, with deep plum and cassis scents underscored by a rich, chocolatey tone. Full-bodied, chewy and lush, with ripe dark fruit flavors. Finishes with a flavor of sweet, superripe creme de cassis and excellent length. 91 Points." – *Josh Raynolds, Vinous Media*

2005 La Louvée \$90 per bottle

"The 2005 Cornas La Louvee (fewer than 2,000 bottles produced) is a seriously endowed effort that remains incredibly tannic, backward, and structured. A classic example of the vintage, it is well-endowed yet also forbiddingly backward, and painfully hard and austere. I like the character of the black fruit, crushed rock, scorched earth, etc, and believe it is just a question of time. 90+ Points/Drink 2013-2020+" – Robert Parker, Wine Advocate

"Opaque ruby. Spicy raspberry, blueberry and floral aromas expand and deepen with air, offering a pungent, room-filling bouquet. Supple dark berry liqueur flavors stain the palate and are supported by zesty minerality, which enlivens the strikingly long, sappy finish. This absolutely refuses to let go of the palate. These soils are more argilo-calcaire than those that produce the Ruchets, noted Colombo. 93 Points" – *Josh Raynolds, Vinous Media*



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Les Ruchets

"Les Ruchets" (The Beehives) is a vineyard planted with very old Syrah vines - up to 90 years old. This parcel is located in the heart of Cornas surrounded by juniper bushes and oaks. It benefits from a granitic subsoil and eastern exposure. A "Grand Vin" well structured and elegant, with the potential to age for many years. Gently matured for two years in oak barrels to release its terroir-driven profile, it offers aromas of blackberry, black currant and violet, soft spices and pepper. It truly represents the signature wine of our domaine. – *Producer Notes*

2003 Les Ruchets \$80 per bottle

"The 2003 Cornas Les Ruchots exhibits a dense ruby/purple color in addition to a big, rich bouquet of espresso roast, blackberries, plums, licorice, and spice. Aged in small barrels, of which 50% were new, it is a full-bodied, opulent effort displaying a seamless integration of tannin. It will drink well for 10-12 years. 91 Points/Drink 2006-2018." – *Robert Parker*, *Wine Advocate*

"(50% new oak) Violet with a bright rim. Ripe but energetic blackberry aroma lifted by rose, violet and Asian spices. Sweet and lush in the mouth, with concentrated plum jam and creme de cassis flavors that betray no rough edges or overripeness. Rich and powerful through the finish, with big but well-integrated tannins. 90 Points." – *Josh Raynolds, Vinous Media*

2005 Les Ruchets \$90 per bottle

"From a fabulous site in the Chaillot, the 2005 Cornas Les Ruchets smells of roasted herbs, beef blood, blackberries, licorice, currants, and wet rocks. It is full-bodied, tannic, and backward, but impressively pure, deep, and full. 91 Points/Drink 2011-2020" – *Robert Parker, Wine Advocate*

"Deep ruby. Spicy red berries and cherry on the nose, with zesty minerals and cracked pepper adding energy. A nicely balanced midweight with fresh raspberry and bitter cherry flavors and a suave mineral undertone. Finishes with tangy grip and superb sappy persistence. Anne Colombo told me that this comes from vines in Chaillot, which are planted on granite. 91 Points." – *Josh Raynolds, Vinous Media*



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ORDER FORM

Wine	RP Score	Offer price*	Order (Bottles)	Extended Cost
Jean-Luc Colombo La Louvée				
2003 La Louvée	93	\$80		
2004 La Louvée	89+	\$75		
2005 La Louvée	90+	\$90		
Jean-Luc Colombo Les Ruchets				
2003 Les Ruchets	91	\$80		
2005 Les Ruchets	91	\$90		
*All Prices quoted are inclusive of GST			•	

Name
Delivery Details (freight charges applicable)
Payment Details
Please debit my 🗆 Visa 🗆 MasterCard Card Number:
Expiry Date:/20
Name on credit card:
To the total amount of: \$
☐ (Tick box) I require a quote for freight
Signature: Date://