



Wonderful World of Wine

July 2026
The WineSellar Club

2024 Jean Luc Colombo LA Violette Viognier

Growing Region.....	IGP Pays d'Oc, France
Varietal Composition.....	100% Viognier
Fermentation.....	5% in Used Barrel 6-10 Months
Alcohol Content.....	13%
Suggested Retail.....	\$22.00
WineSellar Club Price.....	\$19.79

Broad Strokes: 90 Points James Suckling

Jean-Luc Colombo's dream of becoming a winemaker became a reality in the early 1980s with the acquisition of his first plot: a granite hillside planted with old Syrah vines overlooking the village of Cornas. The first vintage of the Cornas "Les Ruchets" was released in 1987, becoming the flagship cuvée of the Jean-Luc Colombo range.

In 1984, he and his wife Anne founded the "Centre Œnologique des Côtes du Rhône" in Cornas; from this base, Jean-Luc Colombo—acting as an oenologist—has applied his expertise to advise estates across the Rhône Valley and Provence.

Their love of wine was naturally passed on to their daughter Laure—representing the second generation—with whom they share a common desire to showcase the very best of their terroirs. Now a key name in the Rhône Valley wine scene, the family trio pursues a daily mission: highlighting the terroir. Beyond simply promoting their own estate, they have established themselves as true ambassadors of the appellation...

Wine is the story of their lives...

Appearance:

It is a pretty package. I really like brown bottles for white wine, not sure, just find it attractive. The white vine gets a bit lost in the dark parchment label though. The wine has a lovely whitish corn hue and glistens nicely in the light.

Nose:

Classic Viognier aromatics of peach, apricot and sweet tropical fruits, followed by ripe pear and white flowers. A bit

Texture:

Medium to medium light in body and weight. The entry is soft and light-styled, and it expands in the mouth as the wine opens up with airing. Spritzy fresh acid laces what becomes a creamy/dairy style palate feel. Nice edgy finish promises for good food pairing.

Flavor:

As in the nose. Peaches and apricots and a touch of not quite fully ripened mango/papaya. This is so pleasant! Lip-smacking tropical fruit has excellent palate presence. Stone fruit follow, ripe Anjou pear and red apple, maybe a touch of thyme/white pepper.

Serving Suggestions

Ready to drink now or a couple years. Use for cocktail hour/appetizers. So Unique, So FUN!!!

