



Domeniile Clos des Colombes

En exklusiv fransk-rumänsk vingård vid Svarta havet

Vingården Clos des Colombes är resultatet av den dröm Anne Marie Rosenberg länge haft om en vingård nära Svarta havet. Det är en plats för folk som älskar gott vin och gastronomi.

Bara några meter från Svarta havet och turistorten Neptun/Olimp producerar de sina underbara viner och erbjuder även en restaurang- och bo-upplevelse utöver det vanliga i en charmig och trivsamt miljö.

Ett gott vin kan inte existera utan bra jord och ett rigoröst arbete i vingården. De äldsta vinstockarna på Clos des Colombes är äldre än 30 år, vilket ger druvorna ett tydligt "terroir" med rötter som sakta har sjunkit ner i jordens djup. De unga vinstockarna planterades under 2007 och 2008.

Clos des Colombes tillhör ingen rörelse och har ingen ekologisk certifiering, men man arbetar med ett minimum av produkter (och då endast naturliga produkter), och inga kemikalier överhuvudtaget används. Den totala årsproduktionen är ungefär 10.000 flaskor vin av högsta kvalitet.

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Terra Alba 2008

Grape Variety: Feteasca Alba, Regala and Italian Riesling

Age of the vines: approximately 30 years old

Alcohol Content: 13% vol.

Lot: 3 000 bottles

Recommended serving temperature : 8 to 10°C

Wine should be aged 3 to 5 years in good conditions.



Methods of vinification:

We choose the harvest date diligently to have grapes with a good ripeness as well as a good level of freshness. The grapes are handpicked and if necessary sorted the first time in the vineyard and a second time at the winery.

Then the grapes are pressed at a very low pressure with a hydraulic vertical basket press to allow a high quality pressing for delicate white grapes.

The alcoholic fermentation takes place with natural yeast, present in the vineyard as well as on the grapebloom, in a small oval vat of French oak and in smaller French oak barrels from 2 or 3 wines.

Each grape is vinified separately. Wines stay a long time on the lees after the malolactic fermentation.

Then they are blended and continue their ageing in our wine cellar for about 18 months. After a fining and filtration, the bottling and labeling process starts, which was amended this year to provide a higher value to the Terra Alba 2008.

Tasting:

Appearance: pale yellow, with tints of gold, clear and brilliant.

Nose: may appear at first a little closed, but quickly proves to be a representation of our terroir : minerals, white flowers –acacia, lilac, peony-, fruit like wild strawberries, white peach and green almond.

Palate: we find again the white flowers and also pears, light wooden taste. It is lively, fine and will go perfect with appetizers, grilled fish or with a light sauce, as well as with white meat and with a raclette or a cheese fondue. It will match perfectly with fresh or lightly-dried goat cheese, and for those who love dessert, try it with a vanilla panacotta with few slices of pear candied and some split almonds, with a lime tea crème brûlée, some apple and peach macaroons or cookies cheese-cake, white chocolate and caramel.



Sauvignon Blanc 2008

Age of the vines: 15 to 20 years old

Alcohol Content: 13% vol.

Lot: 1 700 bottles

Recommended serving temperature : 10 to 12°C

Wine should be aged 5 to 10 years in good conditions.



Methods of vinification:

We search for grapes with a very high ripeness. Our wish is not to create a typical Sauvignon blanc, but rather an original wine. The grapes are, of course, handpicked and if necessary sorted first time in the vineyard and a second time at the winery.

Then the grapes are pressed at a very low pressure with a hydraulic vertical basket press to allow a pressing of a high quality for delicate white grapes.

The alcoholic fermentation takes place with natural yeast, present in the vineyard as well as on the grape-bloom, in new French oak barrels. Wines stay a long time on the lees after the malolactic fermentation. The wines continue then their ageing in our wine cellar for about 18 months. After the fining and filtration, the bottling and labeling process starts to create a higher value to the Sauvignon Clos Des Colombes 2008.

Tasting:

Appearance: clear, golden-yellow, with high brilliance.

Nose: very pleasant, fleshy and mature smells, which could be compared to a late harvest wine, aromas of litchi, candied fruits –pineapple, apricot- honey, rose, cedar and a very light woody smell which is a good base and reveals aroma without covering them.

Palate: fleshy, but mouth is awaked by a certain vivacity with lemon peel, roasted hazelnut and candied fruit again. It is a dry wine: we don't feel sweetness, even if first we could take it as a sweet wine.

Wine will be perfectly paired with aperitif, all kinds of tapas such as: foie gras, salmon, caviar, pata negra ham, omelette with truffles. For the main course, the wine will be resistant to spicy dishes such as a lamb tajine with candied apricots, Chinese food – such as dishes with Sichuan piper- and also with more classical cuisine such as lobster, fish, cold foie gras served with candied pumpkin with Citrus fruit, some ginger-bread crumbs and lime peels, ham with pineapple and maple sirup. At the end of the meal, it will be perfect with light blue cheese, fresh cheese with nuts, an old gouda, a French Basque cheese, don't forget to serve it wit a small candied fruitlike pineapple, fig, apricot, melon, quince cooked in tea with cinnamon and citrus fruit. As dessert we would recommend it with apple pie or tarts –but under the condition to you cook it with spices such as cinnamon or cardamom- with brioche such as cozonac, kouglopf or panettone, worked like French toast and served with stewed fresh fruit or with an apple or a pear baked in the oven with slightly salted butter and honey, or with a vanilla ice cream or pistachio or even a nougat ice cream or a quince crumble with almonds and pine parasol pinion.

Terra Rossa 2007

Grape Variety: Cabernet sauvignon, Merlot, Feteasca Neagra

Age of the vines: about 30 years old

Alcohol Content: 13% vol.

Lot: 5 000 bottles

Recommended serving temperature : 16 to 18°C

Wine should be aged 5 to 10 years in good conditions.



Methods of vinification:

We search for grapes with a good ripeness, and especially a good balance: fruit, acidity and substance. The grapes are, of course, handpicked and if necessary sorted first time in the vineyard and a second time at the winery.

Then the grapes are destemmed with help from a wood table with open-worked fence –a reproduction of a model used in Bordeaux 150 years ago- The advantage of this method is that the grapes are treated very softly and are not ripped. Afterwards the grappe-berries are lightly crushed in a hand crusher and put to ferment in big wood vat where according to the exterior temperature, the fermentation starts quickly, without the help of dried yeast.

Maceration for 15 to 20 days with gently daily pumping-over and punching of the cap. Then running up of the wine from the vat to French oak barrels already used for two or three wines, very soft pressing of the pomace on our hydraulic press, malolactic fermentation immediately after and light sulphiting. During the maturing process in barrels for nearly 3 years, many rackings allow to obtain a clear and filtered wine. Before bottling, a light clarification and filtration process takes place. Finally Terra Rossa will be presented in its attractive new packaging: elegant bottle and label.

Tasting:

Appearance: brilliant, a lovely red vermillon, proving that the wine has a good maturity after 3 years in barrels.

Nose: it is well opened, quite powerful, some aromas of wood, beeswax, toast, red fruit with full maturity, then black cherry.

Palate: quiet deep and round, with spices and again black cherry with well present tannin but velvety, some wood with vanilla. Ready to drink, it offer a immediate pleasure however it can age few years.

This wine, with an easy approach, can be easily matched with red meat, served grilled or with sauce: such as steaks with béarnaise sauce, candied lamb rack with tomatoes, and also with pork such as a roasted pork with plums, and with game meat, duck confit or duck fillet with cherries, all kind of pasta, all meals with mushroom, especially risotto with ceps and, of course, with the king of all mushrooms: the truffle. The wine will be great with spices, peppercorn, red chili powder, cinnamon, thyme, saffron, garlic croutons for example. If you wish to associate it with cheese we would recommend light cheese such as gouda, brie, beaufort or emmental. With desserts the wine can be paired nicely with fruit : pears cooked in red wine with a hint of cinnamon, a dark chocolate fondant with a spicy ice cream, a cherry tart, a pistachio cherry flavored Bavarian cream, a strawberry and raspberry tiramisu with a hint of long pepper.