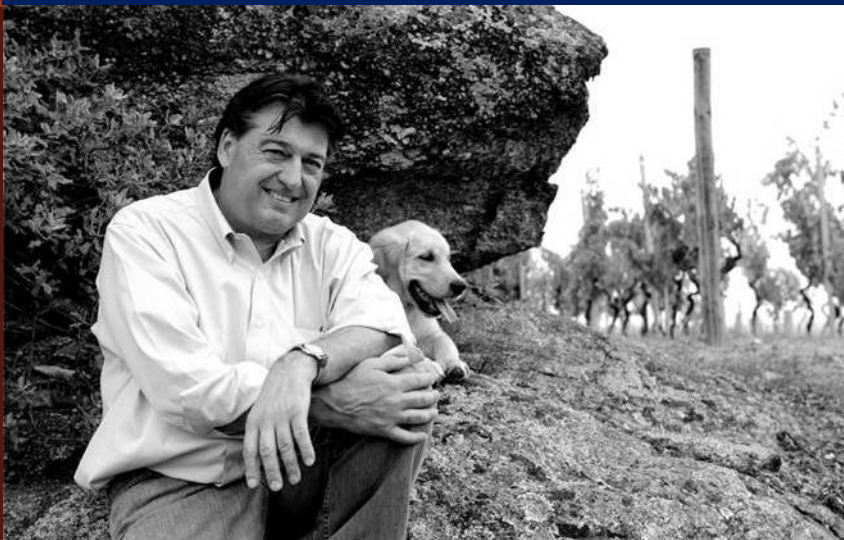


Jean-Luc Colombo

Rhône Valley, France



Awards & Accolades

"Revolutionary Enologist" - Robert Parker

"Handful of Stars" - Wine Spectator

"The first to realize (Cornas') true potential" –
Sommelier Journal

Winery of the Year- Wine and Spirits, November
2008

French Legion of Honor Recipients: Jean-Luc and
Anne Colombo- March 2008

Jean-Luc Colombo has achieved a high-profile international reputation for making innovative wines that are original, memorable and bursting with personality. Colombo has brazenly introduced innovative methods in his vineyards in Cornas and throughout the production process based on a respect for nature and his fundamental belief that good wine is the culmination of these key elements:

- Respect of the terroir by maintaining sustainable or organic viticulture.
- Embracing the art of living through food and wine
- Continually researching the perfect balance between traditional techniques and modern know-how.

A handwritten signature of Jean-Luc Colombo in black ink.

Jean-Luc Colombo

Cornas & The Bees - Rhône Valley, France



JEAN-LUC COLOMBO

Lives at the top of the hill of Cornas.

Jean Luc has the following on his land: (besides 30 acres of Cornas)

- 3 Dogs
- 3 Cats
- 1 Donkey
- 1 Mule
- 1 Ex Racing horse
- 1 White Camargue horse
- 4 Bee hives
- 100 Chickens +/-
- 12 Wild ducks
- Many wild hares
- 24 Quince trees
- 12 Fig trees 30 feet tall
- 20 Cherry trees
- 36 Olive trees

▪ One might call him a Gentleman Farmer on a mission!



Bee Helpful

Les Abeilles: “The Bees”



- Jean-Luc Colombo’s **Les Abeilles** wines (in French “**The Bees**”) is named for the bees that inhabit the vineyards where this Côtes du Rhône is produced

- ***Jean-Luc Colombo utilizes sustainable vineyard practices where no harsh pesticides are used***
- ***Jean-Luc Colombo is certified organic by Ecocert since 2016 in all his own vineyards!***

- The name of **Les Abeilles** was chosen as a symbol of the committed belief by JLC that his mission was to enhance the naturally occurring order of nature
- This wine is sustainable or organic!





The Bee Crisis

There is a mysterious 6-year-old crisis of disappearing honeybees - and it's worsening.

“Colony Collapse Disorder” is worsening at an alarming rate! The disorder causes adult bees **to abandon their hives** and **fly off to die**. The cause is **unknown**, and it has currently spread to over half of the US states, with similar collapses reported in Brazil, Canada and parts of Europe.

Honeybees pollinate more than 90% of flowering crops – including many of the fruit and food items we eat – so they play a vital role in our food supply. In many places around the world, however, bee colonies are in severe jeopardy.

TIME

August 19, 2013



The Plight of the Honey Bee

Mass Deaths in Bee Colonies May Mean Disaster for Farmers – and Your Favorite Foods

The New York Times

Mystery Malady Kills More Bees, Heightening Worry on Farms March 28, 2013



“A mysterious malady that has been killing honeybees en masse for several years appears to have **expanded drastically in the last year**, commercial beekeepers say, **wiping out 40 percent or even 50 percent** of the hives needed to pollinate many of the nation’s fruits and vegetables.

A conclusive explanation so far has escaped scientists studying the ailment, **colony collapse disorder**, since it first surfaced around 2005. But beekeepers and some researchers say there is growing evidence that a **powerful new class of pesticides known as Neonicotinoids**, incorporated into the plants themselves, could be an important factor.

The explosive growth of Neonicotinoids since 2005 has roughly tracked rising bee deaths. They are systemic pesticides, often embedded in seeds so that the plant itself carries the chemical that kills insects that feed on it.

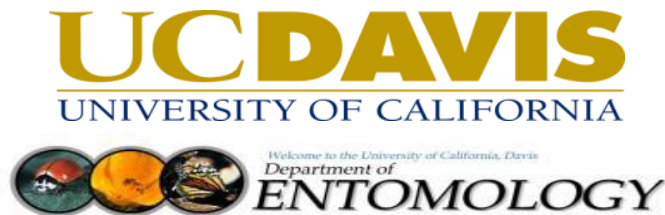
Neonicotinoids have been banned in Europe!
But not in the USA!

Bee Helpful



PALM BAY[®]
INTERNATIONAL
FINE WINES & SPIRITS

For every bottle of **Les Abeilles** (Red or White) purchased, PALM BAY & JEAN-LUC COLOMBO **will donate 10% of net profits** of all consumer purchases to the UC Davis Department of Entomology for Honey Bee Research (with a maximum pledged donation of \$10,000 per year).



About UC Davis Department of Entomology:

This program is ranked No. 1 in the country by the Chronicle of Higher Education. They have several programs and studies dedicated to the bee crisis. <http://entomology.ucdavis.edu>



Jean-Luc Colombo

Les Abeilles Côtes du Rhône White



- “The Bees” aka Les Abeilles
- Grapes are **hand-picked** from vineyards in the heart of the Côtes du Rhône near **Cairanne, Rasteau and Vacqueyras**.
- **Fermented at a low temperature in stainless steel tanks. The clairette is aged on its lees in stainless steel tanks to preserve freshness, the Roussanne is aged in oak for 6 months.**
- Intense floral aromas complement fresh fruit and mineral notes. Complex, very fresh and lively.
- **80% Clairette 20% Roussanne.**
- 13% Alcohol
- App **10% of net profits** is donated to UC Davis Department of Entomology for Honey Bee Research

Rhône Valley, France



Jean-Luc Colombo

Côtes du Rhône **Les Abeilles** » The Bees



- From Ancient terraced **25 yr old vineyards** comprised of gravel on a bed of sandy clay in **the area of Cairanne and Gigondas in the Southern Rhone.**
- Grapes are **harvested manually**, lightly crushed, and **fermented in Stainless Steel tanks at controlled temperatures.**
- **KEY: 10% Refined in tanks for 10 months.**
- Seductive red fruit aromas, coriander and bay leaf lead to licorice and spice on the palate. Fresh Silky with a persistent finish.
- **60% Grenache, 30% Syrah, 10% Mourvèdre.**
- 13.5% alcohol-
- App **10% of net profits** is donated to UC Davis Department of Entomology for Honey Bee Research

Rhône Valley, France



This is the Northern Rhône

