

CLOS DU MONT-OLIVET Vin de France 'Bohème'

The family estate of Clos du Mont-Olivet is the collector's choice for traditional, aromatic and age-worthy southern Rhône blends. This multigenerational estate was one of the first wineries North Berkeley Imports partnered with in the south of France more than 25 years ago; since then, the estate has come to symbolize both what we seek out in winemaker-partners and importantly, what we hold true and dear in great wine. Always elegant, aromatic and long-lived, these wines reflect not only the rich character of southern Rhône terroir but also the subtle, spicy personalities of the region's native grapes. Clos du Mont-Olivet is "one of the great estates of Châteauneuf-du-Pape," says the Wine Advocate.

WINERY: Clos du Mont-Olivet WINEMAKER: Thierry Sabon

ESTABLISHED: 1932

REGION: FRANCE • Rhône Valley • Châteauneuf-du-Pape

APPELLATION: Vin de France

BLEND: 56% Viognier, 44% Clairette, Bourboulenc, Roussanne, Picpoul Blanc,

Picardin

VINEYARDS: Viognier vineyards are classified Côtes du Rhône and are located north of Bollène, at the border of the Vaucluse and Drôme Provençale departments. Soils are primarily alluvial, with some clay. The rest of the blend is second-press juice from the estate's Châteauneuf-du-Pape Blanc.

AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested. Viognier fermented on indigenous yeasts

in cement tank. The two wines combined after aging in tank.

TASTING IMPRESSIONS: Aromas of grapefruit, yellow fruit, light wildflowers. Fresh and round on the palate; flavors of citrus, quince.

PAIRING SUGGESTIONS: As an aperitif; with fresh cheese; light salads

