



## CLOS DU MONT-OLIVET

### Châteauneuf-du-Pape Rouge

### 'Compagnons Inconnus' 2019

The family estate of Clos du Mont-Olivet is the collector's choice for traditional, aromatic and age-worthy southern Rhône blends. This multi-generational 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:** Châteauneuf-du-Pape AOC

**BLEND:** 32% Mourvèdre, 25% Vaccarèse, 9% Counoise, 9% Muscardin, 9% Terret Noir, 9% Picpoul Noir, 4% Cinsault and 3% Grenache.

**VINEYARDS:** A selection of fruit from two estate vineyards: lieu-dit 'Montalivet,' where soils are sandy, with some clay; and lieu-dit 'Pied de Baud,' also sandy but covered with 'galets rous,' or large quartz stones.

**AGE OF VINES:** 30-40 years

**WINEMAKING:** Hand-harvested. Full-cluster fermentation (with all grape varieties co-fermented) on indigenous yeasts in cement tank. Free-run and press wine combined; aged in clay (sandstone) jars for six months; then in older demi-muids for seven months. Bottled unfiltered and unfiltered.

**TASTING IMPRESSIONS:** Aromas of bright red fruit, brown spice, red plums, southern lavender and white pepper. Lots of spice and energy; notes of ginger, chocolate, wild garrigue.

**PAIRING SUGGESTIONS:** Grilled steak; lamb roasted with prunes; olive tapenade



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