



## CLOS DU MONT-OLIVET

### Châteauneuf-du-Pape Rouge

### 'La Cuvée du Papet'

*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:** 75% Grenache, 15% Mourvèdre and 10% Syrah

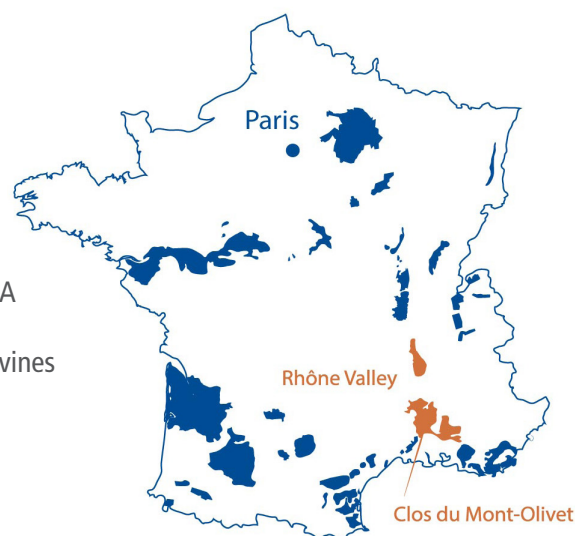
**VINEYARDS:** The estate's top wine, made only in the finest of vintages. A selection of fruit from the estate's best-situated parcels, 'Montalivet,' 'La Crau,' 'Bois Dauphin' and 'Pied de Baud.' The oldest parcel of Grenache vines was planted in 1901.

**AGE OF VINES:** 30-100+ years

**WINEMAKING:** Hand-harvested. Partially destemmed; fermented on indigenous yeasts in cement tank. Aged in older foudre and older demi-muids. Bottled unfiltered and unfiltered.

**TASTING IMPRESSIONS:** Aromas of blackberry, licorice, cherry. Powerfully flavored yet elegant at the same time; more licorice and black cherry flavors, with baking spices. A wine to age.

**PAIRING SUGGESTIONS:** Red meat; Moroccan lamb tagine



## NORTH BERKELEY IMPORTS

1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 [northberkeleyimports.com](http://northberkeleyimports.com)