

CLOS DU MONT-OLIVET

Lirac Rosé

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: Lirac AOC

BLEND: 50% Grenache, 45% Mourvèdre, 5% Cinsault

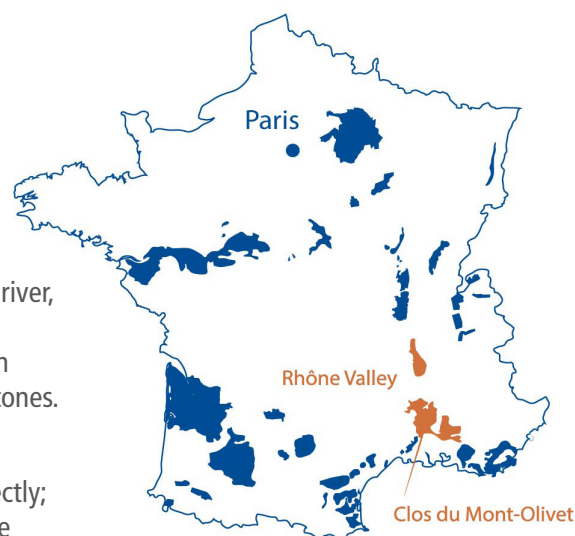
VINEYARDS: Estate vineyards are located on the "rive droite" of Rhône river, due west of Châteauneuf-du-Pape, near the villages of Saint-Laurent des Arbres and Saint-Genies-de-Comolas. A selection from three parcels with soils that are sandy, with some flint and 'galets roulés,' or large quartz stones.

AGE OF VINES: 20-30 years

WINEMAKING: Hand-harvested. Grenache and Mourvèdre pressed directly; some parcels of Grenache, plus the Cinsault, macerated in tank with juice bled off (rosé de saignée). Fermented on indigenous yeasts mostly in tank, with the saignée portions in barrel. Malolactic conversion not allowed, to preserve freshness. Aged 80% in tank and 20% in older French oak barrels. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of wild strawberry, pomegranate, blood orange, grapefruit rind. Medium-bodied, spiced, fruity.

PAIRING SUGGESTIONS: As an aperitif; with fresh salads or cream soups; grilled chicken with herbs



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