

CLOS DU MONT-OLIVET Lirac Rouge

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 winemakerpartners 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: 60% Grenache, 20% Syrah, 20% 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 some 12 parcels with soils that are sandy, with flint and 'galets roulés,' or large quartz stones.

AGE OF VINES: 20-30 years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in cement tanks. Aged 95% in large foudre and 5% in older French oak barrels. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of black cherry, red plum, raspberry, baking spice, wild herbs. Medium-bodied, suave tannins, fresh.

PAIRING SUGGESTIONS: Grilled pork sausages with herbs; lamb burgers; smoked meats



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