

CLOS DU MONT-OLIVET
Châteauneuf-du-Pape Rouge 2024

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 30 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

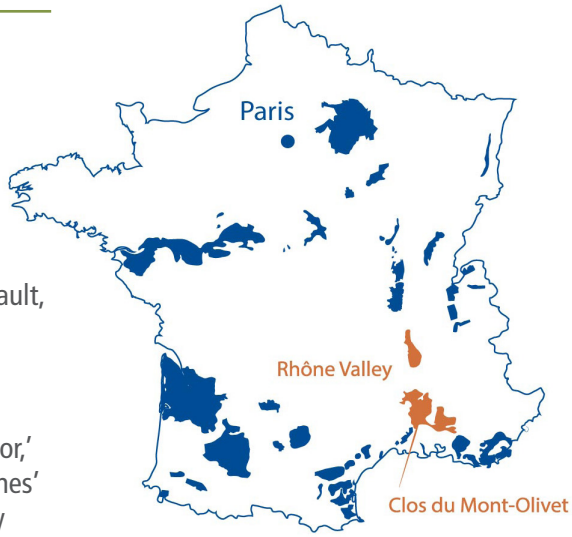
ESTABLISHED: 1932

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

APPELLATION: Châteauneuf-du-Pape AOC

BLEND: 75% Grenache, 10% Syrah and 9% Mourvèdre, 6% others (Cinsault, Counoise, Vaccarese, Terret Noir, Picpoul Noir, Muscardin)

VINEYARDS: Estate vineyards represent a perfect cross-section of Châteauneuf terroir, unique in its complexity and variety. The lieu-dits 'Montalivet,' 'La Crau,' 'Blachieres,' 'Coste Froide,' 'Bois Seneseau,' 'Palestor,' 'Bois Dauphin,' 'Pied de Baud,' 'Les Bosquets,' 'Les Parrans' and 'Les Marines' are found in the north/northeast of the appellation. Soils range from clay and sand to alluvial gravel and 'galets roulés,' the large quartz stones characteristic of Rhône Valley vineyards.



AGE OF VINES: 30-40 years, on average

WINEMAKING: Hand-harvested. Partially destemmed; fermented on indigenous yeasts in cement tank. Aged 71% in older foudre, 25% in cement tank, 2% in older barrels and 2% in sandstone jars. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of blackberry, cherry, baking spices. Concentrated yet balanced; tart cherries, plums and licorice. Very long.

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