

CLOS DU MONT-OLIVET
Châteauneuf-du-Pape Blanc 2025

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: 40% Clairette, 30% Roussanne, 14% Bourboulenc, 10% Grenache Blanc, 2% Clairette Rose, 2% Picardan, 1% Picpoul and 1% Grenache gris.

VINEYARDS: A selection of fruit from south-facing vineyards with soils predominantely rich in sand and clay: lieu-dits 'Montalivet,' 'La Grenade,' 'La Font du Pape,' 'Les Cabanes' and 'Palestor.'

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested at dawn when temperatures are coolest, to maintain freshness. Full-cluster press; juice left to settle overnight. Fermented in temperature-controlled tanks (73%), older barrique (20%) and sandstone "eggs" (7%) on indigenous yeasts. Aged in same containers.

TASTING IMPRESSIONS: Aromas of orange rind, green apple, white flowers, honeydew. Plush yet vibrant; everything in perfect harmony. Very long.

PAIRING SUGGESTIONS: Fresh shellfish or rich white fish; truffled dishes (such as risotto)

