



CLOS DU MONT-OLIVET

Châteauneuf-du-Pape Rouge

'La Cuvée du Papet' 2016

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: 76% Grenache, 12% Mourvèdre and 12% Syrah

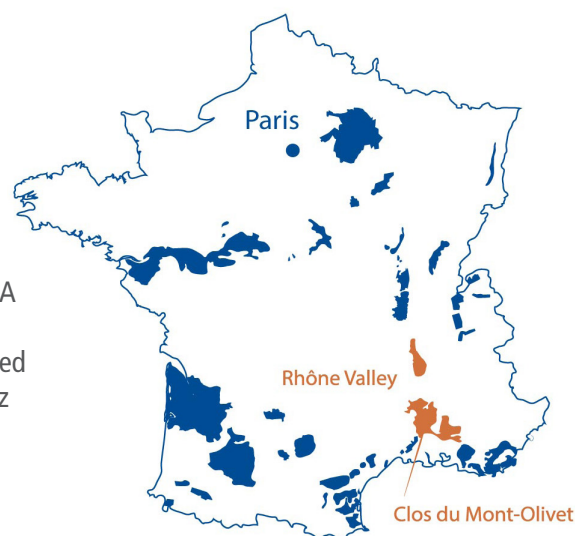
VINEYARDS: The estate's top wine, made only in the finest of vintages. A selection of fruit from the estate's best-situated parcels, 'Montalivet,' 'La Crau' and 'Bois Dauphin.' The oldest parcel of Grenache vines was planted in 1901. Soils are mostly sandy, with some 'galets roulés,' or large quartz stones.

AGE OF VINES: 30 to 100+ years

WINEMAKING: Hand-harvested. Partially destemmed (60%); all grapes fermented together on indigenous yeasts in cement tank. Aged in older foudre and demi-muid. 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



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