

CLOS DU MONT-OLIVET Châteauneuf-du-Pape Rouge 2007

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: Châteauneuf-du-Pape AOC

BLEND: 80% Grenache, 10% Syrah and 6% Mourvèdre, 4% 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 in older foudre. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of blackberry, red cherry and baking spices. Smooth, concentrated yet balanced; flavors of tart cherries, red plums and light licorice. Very long.

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



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