



CLOS DU MONT-OLIVET

Côtes du Rhône Blanc 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: Côtes du Rhône AOC

BLEND: 70% Grenache Blanc, 20% Clairette, 10% Ugni Blanc

VINEYARDS: Estate vineyards are located on the "rive droite" of Rhône river, due west of Châteauneuf-du-Pape, near the village of Saint-Laurent des Arbres, north of Lirac. A selection from parcels with soils that are mostly sandy, with white clay.

AGE OF VINES: 30-40 years

WINEMAKING: Hand-harvested in the early morning hours, to keep grapes cool. Pressed; held for 24 hours in chilled tanks to settle naturally. Fermented on indigenous yeasts, 85% in stainless steel tank and 15% in older barrels. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of white fruits, lemon rind, ripe apricot, light herbal notes. Round, fresh, fruity.

PAIRING SUGGESTIONS: As an aperitif; with fresh salads or cream soups; grilled chicken with herbs



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