



CLOS DU MONT-OLIVET

Côtes du Rhône Rouge

Vieilles Vignes 2019

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: Côtes du Rhône AOC

BLEND: 65% Grenache, 15% Syrah, 10% Mourvèdre, 5% Cinsault, 5% Carignan

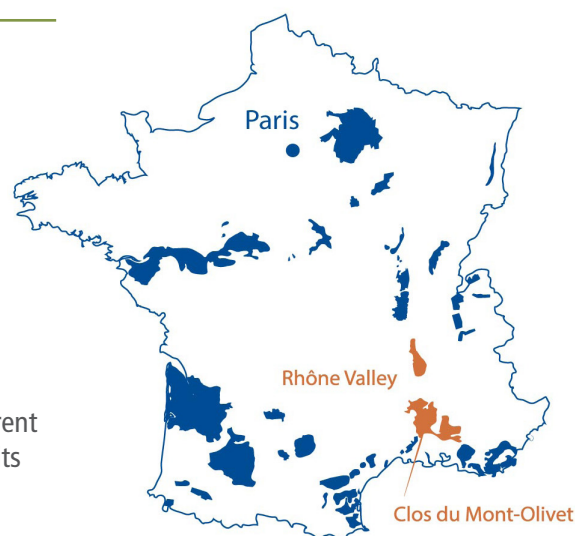
VINEYARDS: Estate vineyards near the commune of Orange (north of Châteauneuf-du-Pape) from lieu-dit 'Sainte Cardille,' and from Saint Laurent des Arbres in Lirac (west across the river from Châteauneuf), from lieu-dits 'Gissac' and 'Le Clau.' Soils are sandy, rich in quartz.

AGE OF VINES: 40-70 years

WINEMAKING: Hand-harvested. Partially destemmed; fermented on indigenous yeasts in cement tank. Aged 75% in cement tank, 15% in older foudre, 5% in acacia wood barrel and 5% in older French oak barrel. Bottled unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of garrigue, cherries and blackberries, light incense. Moderate tannins, mouth-filling. Flavors of raspberries, black cherries. Long finish.

PAIRING SUGGESTIONS: Grilled lamb with herbs; roasted chicken with black olive tapenade



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