



CLOS DU MONT-OLIVET

Lirac Rouge 'Marie Jausset' 2020

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: Lirac AOC

BLEND: 80% Grenache and 20% Syrah

VINEYARDS: Estate vineyards are located on the "rive droite" of Rhône river, due west of Châteauneuf-du-Pape, near the villages of Saint-Laurent des Arbres and Saint-Genies-de-Comolas. A selection from three parcels, 'Les Cosses,' 'Caveyrac' and 'La Coste.' The plots are rich in sand and covered with 'galets roulés,' or large quartz stones.

AGE OF VINES: 20-30 years

WINEMAKING: Hand-harvested, a strict selection of only the finest, healthiest fruit. Destemmed; fermented on indigenous yeasts in cement tanks. Aged 42% in older French oak barrels, 38% in clay jars and 20% in demi-muid. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of black cherry, red plum, raspberry, baking spice, wild herbs. Medium-bodied, suave tannins, profound.

PAIRING SUGGESTIONS: Grilled pork sausages; red meat

NOTES: 'Marie Jausset' was winemaker Thierry Sabon's great-grandmother, who inherited vines in Châteauneuf-du-Pape; these vineyards later provided the seed for the creation of the family winemaking estate.



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