



## CLOS DU MONT-OLIVET

### Lirac Rouge 2018

*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:** 70% Grenache, 15% Syrah, 10% Mourvèdre, 5% Cinsault

**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 some 12 parcels with soils that are sandy, with flint and 'galets roulés,' or large quartz stones.

**AGE OF VINES:** 20-30 years

**WINEMAKING:** Hand-harvested. Destemmed; fermented on indigenous yeasts in cement tanks. Aged 50% in large foudre, 38% in cement tank, 8% in demi-muid and 4% in older French oak barrels. Bottled unfiltered and unfiltered.

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

**PAIRING SUGGESTIONS:** Grilled pork sausages with herbs; lamb burgers; smoked meats



## NORTH BERKELEY IMPORTS

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