

CLOS DU MONT-OLIVET
Lirac Rouge 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: Lirac AOC

BLEND: 65% Grenache, 15% Syrah, 15% 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. Partially destemmed; fermented on indigenous yeasts in cement tanks. Aged 75% in large older foudre and 25% in older demi-muid. Unfined 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

