



## CLOS DU MONT-OLIVET

# Châteauneuf-du-Pape Blanc 2022

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:** Châteauneuf-du-Pape AOC

**BLEND:** 40% Clairette, 31% Roussanne, 15% Bourboulenc, 10% Grenache Blanc, 2% Clairette Rose, 1% Picpoul and 1% Picardan

**VINEYARDS:** A selection of fruit from south-facing vineyards with soils predominantly rich in sand and clay: lieu-dits 'Montalivet,' 'Le Chemin de Sorgues,' 'Les Cabanes' and 'Palestor.'

**AGE OF VINES:** 20-40 years

**WINEMAKING:** Hand-harvested at dawn when temperatures are coolest, to maintain freshness. Full-cluster press; juice left to settle overnight. Fermented 88% in temperature-controlled stainless steel tanks, 6% in new French oak barrels and 6% in older barrels on indigenous yeasts. Aged in same containers.

**TASTING IMPRESSIONS:** Aromas of orange rind, green apple, white flowers, honeydew. Plush yet vibrant; everything in perfect harmony. Very long.

**PAIRING SUGGESTIONS:** Fresh shellfish or rich white fish; truffled dishes (such as risotto)



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