



## CLOS DU MONT-OLIVET

### Côtes du Rhône Blanc

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:** 95% Grenache Blanc, 5% Ugni Blanc

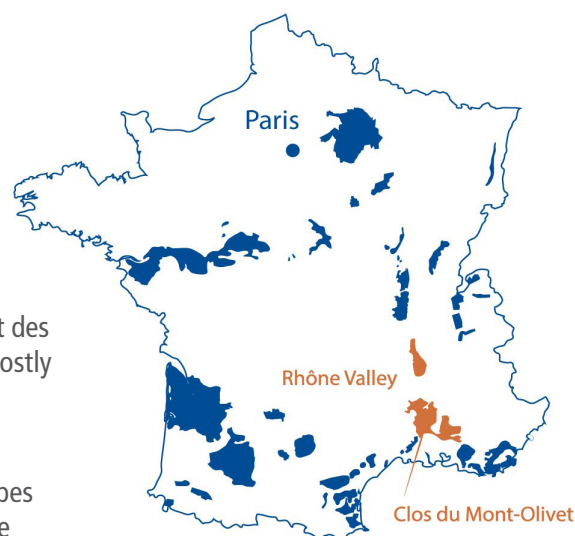
**VINEYARDS:** Estate vineyards are located on the "rive droite" of Rhône river, due west of Châteauneuf-du-Pape, near the village of Saint-Laurent des Arbres, north of Lirac. A selection from four parcels with soils that are mostly sandy, with white clay.

**AGE OF VINES:** 30-40 years

**WINEMAKING:** Hand-harvested in the early morning hours, to keep grapes cool. Destemmed and pressed; held for 24 hours in chilled tanks to settle naturally. Fermented on indigenous yeasts, 87% in stainless steel tank, 9% in new French oak barrels and 4% in older barrels. Bottled unfiltered and unfiltered.

**TASTING IMPRESSIONS:** Aromas of white fruits, lemon rind, ripe apricot, light herbal notes. Round, fresh, fruity.

**PAIRING SUGGESTIONS:** As an aperitif; with fresh salads or cream soups; grilled chicken with herbs



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