

CLOS DU MONT-OLIVET Lirac Rouge 2022

The family estate of Clos du Mont-Olivet is the collector's choice for traditional, aromatic and age-worthy southern Rhône blends. This multigenerational 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 winemakerpartners 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 guartz stones.

AGE OF VINES: 20-30 years

WINEMAKING: Hand-harvested. Partially destemmed; fermented on indigenous yeasts in cement tanks. Aged 57% in cement tank, 28% in large older foudre, 12% in barrique and 3% in demi-muid. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of black cherry, red plum, raspberry,

PAIRING SUGGESTIONS: Grilled pork sausages with herbs; lamb burgers;

baking spice, wild herbs. Medium-bodied, suave tannins, fresh. smoked meats

