

# CLOS DU MONT OLIVET CHÂTEAUNEUF-DU-PAPE

Grenache, Mourvèdre, Syrah, & Cinsault. Delicate and seductive floral aromas with cherry and garrigue. Flavors of stone fruit and ripe cherry with minerality. The mouth is creamy, soft and structured with fine tannins and a long, vibrant and floral driven finish.

The grapes come from a variety of vineyard sites that extend from the north to the south of the appellation. The orientation of the vineyards, the local climates and the soils are extremely varied (quartzite deposits, sands, mollasic sandstone, marine clay . . .) and allows one to adapt the varietal to the particular plot or to use the various expressions of the same varietal. A partial destemming takes place and the vats are gravity filled. The wine is made avoiding maximal extraction, on the contrary the sought-after qualities are elegance and freshness. The free run juice and the press juice are raised separately, mainly in concrete tanks where they undergo their malolactic fermentation. After the final blend is made the wine continues to mature in 90% big vats (60 years old) and 10% old barrels.

The wines of this estate, which traces its history back to 1547, are among the finest of Chateauf-neuf-du-Pape. In 1932 Seraphin Sabon created the domaine Clos du Mont Olivet. It is now his great grandchildren Thierry, David, Celine and Mylene who own and manage the estate. They took over from Pierre, Jean Claude and Bernard Sabon.

They are the children and grandchildren of Joseph Sabon. Thierry, who formerly studied physics, is the winemaker. They make traditional wines that can show supple and remarkably forward fruit, yet remain powerful and complete as they age gracefully. The 29-hectares of Chateauf-neuf du Pape that the domaine holds (there are an additional 17 hectares in Cotes du Rhone) are spread out over dozens of parcels from the north to the south of Chateauf-neuf-du-Pape. The soils and microclimates are very varied, including quartzite colluvium, sandstones and marine clays. Much of their plantings are from Grenache vines that are close to 90 years old. Their oldest vines are located on the stony terroir of La Crau. Those Grenache vines are over 100 years old. Viticulture practices are sustainable; the vineyards are plowed, and pheromone traps are used to avoid insecticides.

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## Tasting Note:

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## Shelf Talker:

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