



## CLOS du MONT OLIVET CHATEAUNEUF DU PAPE, CUVEE PAPER

Grenache, Syrah and Mourvèdre. Brilliant ruby color. Spice and mineral accented aromas of fruits and herbs on an intensely perfumed nose. Juicy raspberry and black cherry flavors. Silky with fresh acidity and no shortage of tannin. An extremely elegant Chateaufeuf, with latent depth, opening steadily in the glass.

This Reserve wine is named in homage to the Sabon family's grandfather, as the name Papet is translated into grandfather. Many of the Grenache vines used to produce this wine are over 100 years of age. Production is small. On average Cuvée Papet is about 1,000 cases per vintage. This is truly a very stylish example of Chateaufeuf du Pape that is well worth seeking out. However, Clos du Mont Olivet Cuvée du Papet is not produced every year; it's only made in the best vintages.

The tanks are filled by gravity. The three varieties are fermented together to create harmony from steeping. The wine is working without seeking maximum extraction and focuses more on elegance and freshness.

The wines of this estate, which traces its history back to 1547, are among the finest of Chateaufeuf-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. Together they are the children and grandchildren of Joseph Sabon. Thierry, who formerly studied physics, is the winemaker. They make traditional wines that can be supple and remarkably forward, yet remain powerful and complete as they age gracefully. The 29 hectares of Chateaufeuf 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 Chateaufeuf-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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Grenache, Syrah & Mourvèdre. Aromas of fruits & herbs with spice & mineral accents; intensely perfumed; flavors of raspberry & black cherry; elegant with silky tannins & fresh acidity.

### *Shelf Talker:*

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Grenache, Syrah & Mourvèdre. Brilliant ruby color. Spice & mineral accented aromas of fruits & herbs on an intensely perfumed nose. Juicy raspberry & black cherry flavors. Silky with fresh acidity & no shortage of tannin. Extremely elegant, with latent depth. Opens steadily in the glass. Can happily age in the cellar for many years. Cuvée du Papet is not produced every year; it's only made in the best vintages.

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