

Clos du Mont-Olivet Chateauneuf-du-Pape La cuvee du Papet red 2006



Product price:

€480.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille Sabon

Vintage: 2006

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Cuvee: La cuvée du Papet

Wine Advocate (Parker): 90/100

Cépage dominant: grenache

Product short description:

90/100 Robert Parker's Wine Advocate

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Robert Parker's Wine Advocate - Jeb Dunnuck (janv, 2016) : 90/100. *More firm and unyielding than the classic cuvee, the 2006 Chateauneuf du Pape Cuvee du Papet comes mostly from four lieux-dits: Mont Olivet, Pied de Baud, Bois Dauphin and La Crau. A blend of 80% Grenache and 10% each of Syrah and Mourvèdre, aged all in concrete tanks and foudre, it offers notes of cedar, pepper and olive as well as medium-bodied depth and richness, bright acidity and plenty of tannin, all of which give the impression it's best left alone for another handful of years. Let's just hope the fruit wins the battle with the tannin and acidity. Drink : 2018 - 2028*

Robert Parker's Wine Advocate (oct. 2008) : *The 2006 Chateauneuf du Pape La Cuvee du Papet has a dark plum/garnet color and a rather provocative nose of sassafras, garrigue, root vegetables, kirsch, and roasted meats. The wine has some tannin to shed, but is deep, medium*

to full-bodied, as well as stylish and elegant. Drink it over the next 12 to 15+ years.