

Clos du Mont-Olivet Châteauneuf-du-Pape "La cuvée du Papet" red 2018



Product price:

€510.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille Sabon

Vintage: 2018

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 95/100

Bettane + Desseauve: 16.5/20

Wine Advocate (Parker): 93/100

Cépage dominant: grenache

Alcool: 16

Product short description:

95/100 RVF. The return of the great cuvée from the domaine that had not been produced since the 2016 vintage. Very long aging potential ahead.

Product description:

PRESENTATION OF CLOS DU MONT-OLIVET
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Châteauneuf-du-Pape Clos du Mont-Olivet "Cuvée du Papet" 2018 red wine

RVF Guide to the Best Wines of France 2021 (Nov. 2020): 95/100. *Still rich, but the juice has more sap and chewiness to balance its power.*

Bettane + Desseauve Guide 2021 (Dec. 2021): 16.5/20. *Reducing bouquet, worthy of great Burgundies. Creamy attack, sensation of fullness in the mouth, fleshy texture, firm tannins without concession, good length.*

La Revue du Vin de France (The Great Bottles of the Rhône Valley No. 645, Oct 2020): 95/100. *Intensity of dark fruits and spices. The palate is harmonious, ample, and rich, but the tannin structure plays its role with a beautiful framework. The juice has enough sap and chewiness to balance this power.*

Robert Parker's Wine Advocate (Joe Czerwinski, Sept. 2020): 93/100. *Scents of sun-warmed stones, asphalt, and black olives emerge on the nose of the 2018 Châteauneuf du Pape La Cuvée du Papet. Full-bodied, savory, and complex, with flavors of dark, plummy fruit, hints of roasted meat and dried spices, it's supple in feel and long on the finish. Drink date 2020-2030.*

Technical sheet written by the domaine:

First produced in 1989. The flagship of the domaine, made only in great vintages from very old vines of Grenache (the oldest were planted in 1901) complemented by Mourvèdre and/or Syrah in varying proportions depending on the vintage. All grape varieties ferment together, resulting in a concentrated yet elegant wine with great length.

VINTAGE:

“Beautiful maturities and great balance”

In the memory of winemakers, it has been several decades since the beginning of a year has been so rainy. Fortunately, September was spared from the equinox rains, allowing winemakers to harvest peacefully, even late into the late season. The Châteauneuf-du-Pape of the 2018 vintage, made from grapes in excellent health, are characterized by optimal maturities and very nice lengths on the palate.

TERRIOR: The flagship of the Domaine, this wine comes from the selection of the best plots located in the Lieux-dits Montalivet, La Crau, Bois Dauphin, and Pied de Baud. Dominated by very old vines of Grenache.

VINIFICATION: The tanks are filled by gravity with about 60% destemming. The three grape varieties ferment together to create harmony from the start. The winemaking process does not seek maximum extraction but rather prioritizes elegance and freshness. If during aging, which begins in concrete tanks, other tanks prove interesting, the initial blend may be modified. For this vintage, aging continued in large casks and demi-muids of three wines.

Partial destemming of the harvest

Maceration: 35 days

Fermentation: 100% in concrete tank

Aging: 80% in large casks and 10% in demi-muids and 10% in barrels of several wines

BLEND: 80% Grenache, 15% Mourvèdre, 5% Syrah

ALCOHOL CONTENT: 16.00%

AGING POTENTIAL: 20 years and more

SERVING TEMP: 15°C