

Clos du Mont-Olivet Chateauneuf-du-Pape red 2022



Product price:

€234.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille Sabon

Vintage: 2022

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 97/100

Bettane + Desseauve: 97/100

Wine Advocate (Parker): 93/100

Cépage dominant: grenache

Alcool: 15,5

Product short description:

97/100 RVF. A fine and vibrant vintage, considered by the Sabon family *"as one of the best of the last decade"*, which reveals a beautiful aging potential for wines that will already be enjoyable in their prime youth (but may close up later, as sometimes happens with Châteauneuf-du-Pape). The only cuvée of red Châteauneuf from this vintage, which also includes the grapes usually used for the "Cuvée du Papet," which was not produced in 2022 due to insufficient volume.

Product description:

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

Comments on this:

Châteauneuf-du-Pape Clos du Mont-Olivet red 2022

La Revue du Vin de France (R. Petronio, Nov. 2024): **97/100**. *A wine with a refined and complex aroma that blends fruit, flowers, and a beautiful vegetal freshness. It seems finer than usual, graceful and sunny, fleshy and delicate, with the pleasant flavor of sweet fruit.*

Guide RVF des Meilleurs Vins de France 2025 (Aug. 2024): **95/100**. *The Châteauneuf-du-Pape 2022 is still a baby: fleshy, with a winey mid-palate, it remains juicy and velvety.*

Robert Parker's Wine Advocate (Y. Castaing, Sept. 2024): **93/100**. *Aromas of roses, dark cherries, flowers, and garrigue preface the 2022 Châteauneuf du Pape from Clos du Mont Olivet, a medium to full-bodied, layered and textured wine with a dense, fleshy core of fruit, supported by an abundance of sweet, velvety tannins that pave the way to a long, expansive finish. Composed of 75% Grenache Noir, 10% Mourvèdre, 9% Cinsault, and small equal parts of Terret Noir, Muscardin, Picoult Noir, Vaccarèse, and Counoise, this wine stands out as one of the finest red wines I have encountered at this address. With its structure and complexity, it promises to cellar well for over a decade. **DRINK DATE:** 2024 - 2040.*

Technical Sheet written by the domaine:

VINTAGE

“A fine and vibrant vintage”

Extreme earliness of the harvest, low yields, and excellent quality of the wines characterize the 2022 vintage in Châteauneuf-du-Pape.

An exceptional vintage, where each parcel expressed itself differently.

The 2022 growing season began with a relatively mild spring leading to very early bud break.

The early, dry, and hot summer that followed resulted in temperatures consistently above seasonal norms. The hailstorm of August 16 impacted nearly 80% of our Châteauneuf vineyard, causing significant harvest losses, varying by sector. Fortunately, the Mistral took over, allowing the healing of the affected berries, enabling us to harvest in good conditions starting August 25. However, we decided not to produce a Cuvée du Papet.

These extreme climatic conditions are reminiscent of the heat of the 2019 vintage, which 2022 surpasses in balance.

Considered one of the best of the last decade, the 2022 vintage of Châteauneuf-du-Pape pays tribute to the diversity of its soils and delights with the indulgence of its fruit, its roundness, and its finely infused tannins. Great aging potential for this colorful vintage.

TERROIR

The grapes come from very varied Lieux-dits: Montalivet, La Crau, Les Blachières, Coste Froide, Bois Seneseau, Palestor, Bois Dauphin, Pied de Baud, Les Bousquets, Les Parrans, Les Marines. They

mainly extend to the north and east of the appellation. The soils are primarily composed of colluvium with quartzites, marine clays, sands, molasse sandstones, and rolled pebbles.

VINIFICATION

The bunches are hand-harvested, with a very strict sorting to select only the best berries. The choice of harvest date is essential to be as precise as possible in maturities. Vinification is then conducted with some pump-overs and rack-and-return without seeking maximum extraction. Press juice and free-run juice are aged separately in concrete tanks and then blended after a few months and housed in tanks, foudres, demi-muids, and barrels. The percentage of containers varies according to the profile of the vintage.

Maceration: 35 days

Fermentation: 100% in concrete tank

Aging: 70% in foudre, 27% in concrete tank, 3% in barrels and demi-muids of several wines

BLENDING

75% Grenache - 10% Syrah - 9% Mourvèdre - 6% other grape varieties (Cinsault, Counoise, Vaccarèse, Terret Noir, Picpoul Noir, Muscardin)

SERVICE TEMP: 15°C