

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



Product price:

€255.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille Sabon

Vintage: 2022

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 97/100

Wine Advocate (Parker): 93/100

Cépage dominant: grenache

Alcool: 15,5

Product description:

Product short description:

Robert Parker's Wine Advocate (Y. Castaing, sept. 2024) : **93/100**. Aromas of roses, dark cherries, flowers and garrigue preface the 2022 Chateauneuf 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.