

Clos du Mont-Olivet Chateauneuf-du-Pape La cuvee du Papet red 2023



Product price:

€408.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille Sabon

Vintage: 2023

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 98/100

Bettane + Desseauve: 98/100

Cépage dominant: grenache

Alcool: 15

Product short description:

Favorite and 98/100 RVF! The great cuvée from the domaine had not been produced in 2021 or 2022, and everyone was eagerly awaiting the 2023 vintage. Fortunately, all qualitative and weather conditions were met in 2023, marking the return of this mythical cuvée from Châteauneuf. Still closed and too young in June 2025, the date of its release from the cellars of the domaine, this cuvée is, as always: superb and full of promise.

Product description:

PRESENTATION OF CLOS DU MONT-OLIVET

Comments on this

Châteauneuf-du-Pape Clos du Mont-Olivet "Cuvée du Papet" 2023

Guide RVF des Meilleurs Vins de France 2026 (Sept. 2025): **Favorite** and **98/100**. *Also marked by reduction, the Papet develops aromas of cherry jam when exposed to air. Its fruit rises in crescendo and reveals melted tannins in a rich and flavorful juice.*

La Revue du Vin de France (Nov. 2025): **98/100**. *Here, the rise in degrees serves both the richness and the depth and complexity of the wine. Its ample and indulgent pulp hides the tannins under a mass of fruit. A very great textured wine at the dawn of a long life.*

Technical sheet written by the domaine:

Produced for the first time 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:

“A vintage with long and saline finishes”

Although August saw temperatures occasionally exceed 40°C and the year was classified as the hottest ever recorded globally, rainfall was satisfactory with good precipitation in May and June followed by beneficial rain on August 27. No frost or coulure to report.

The harvest was abundant, and the Mistral helped maintain the grapes in perfect sanitary condition.

Harvesting began on August 31 and ended on September 19.

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 outset. 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: 40 days

Fermentation: 100% in concrete tank

Aging: 70% in large casks - 10% in steel tank – 8% demi-muids - 7% in terracotta jars and 5% in barrels of several wines.

BLEND: 80% Grenache, 10% Mourvèdre, 10% Syrah

AGING POTENTIAL: 20 years and more

SERVING TEMP: 15 °C