

Clos du Mont-Olivet Chateauneuf-du-Pape red 2023 (3 bottles)



Product price:

€112.50

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille Sabon

Vintage: 2023

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 96/100

Bettane + Desseauve: 97/100

Cépage dominant: grenache

Alcool: 14,5

Product short description:

96/100 RVF. A fine and vibrant vintage, considered by the Sabon family "*as one of the best of the last decade*", which shows great aging potential for wines that will be enjoyable in their early youth (but may close up later, as sometimes happens with Châteauneuf-du-Pape).

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 2023 (3 bottles)

RVF Guide to the Best Wines of France 2026 (Sept 2025): **96/100**. *The 2023*

Châteauneuf is marked by a hint of reduction. This dense wine, sculpted in depth, should not be opened before a good ten years. The potential is enormous.

La Revue du Vin de France (Nov. 2025): **96/100**. *Its sumptuous aroma with notes of grilled herbs, blood orange, and even red pepper is of beautiful olfactory complexity. It precedes a greedy fruit with depth and relief, and a small well-integrated warm breath even though it only has 14.5°.*

Technical Sheet written by the domaine:

VINTAGE

“A vintage with long and saline finishes”

Although August saw temperatures sometimes 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.

The harvest began on August 31 and ended on September 19.

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 of quartzites, marine clays, sands, molassic 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 ripeness. Vinification is then conducted with some pump-overs and rackings without seeking maximum extraction. Press juice and free-run juice are aged separately in concrete tanks and then blended after a few months and stored in tanks, foudres, demi-muids, and barrels. The percentage of containers varies depending on the profile of the vintage.

Maceration: 35 days

Fermentation: 100% in concrete tank

Aging: 71% in foudre, 25% in concrete tank, 2% in barrels and demi-muids of several wines, 2% in stone jars

BLEND

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

SERVING TEMP: 15°C