

Clos du Mont-Olivet Côtes du Rhône "Vieilles Vignes" red 2024



CLOS DU MONT-OLIVET

Product price:

€78.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille Sabon

Vintage: 2024

Appellation: Côtes du Rhône (sud)

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: grenache

Alcool: 14

Product short description:

A very appealing Côtes du Rhône made from vieilles vignes, crafted according to the rules of the art by one of the best domaines in Châteauneuf-du-Pape. Excellent vintage 2023, already enjoyable to taste. It can easily age for 5 years!

Product description:

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

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Technical sheet written by the domaine

TERRIOR:

Plots located in the municipality of Orange on the lieu-dit "SAINTE CARDILLE" as well as on Saint Laurent des Arbres, right bank of the Rhône on the lieux-dits "GISSAC" and "LE CLAU". Terroir of fine sand very rich in quartz grains, thus conferring finesse and softness to the wine.

VINIFICATION:

The grapes 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 regarding ripeness. The 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 and foudres. The percentage of containers varies depending on the profile of the vintage.

Partial destemming of the harvest

Maceration: 28 days

Fermentation: 100% in concrete tank

Aging: 52% in concrete tank, 37% in foudre and 11% in barrels.

BLEND:

65% Grenache - 15% Syrah – 5% Cinsault – 10% Mourvèdre - 5% Carignan

SERVING TEMP: 15°C