

Clos du Mont-Olivet Chateauneuf-du-Pape "Le Clos" red 2005



Product price:

€45.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Famille Sabon

Vintage: 2005

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Cuvee: Le Clos

Wine Advocate (Parker): 91/100

Cépage dominant: grenache

Product description:

Robert Parker Wine's Advocate (Jeb Dunnuck, fév. 2015) : *Mont-Olivet did well in this classic, structured vintage. The traditional Châteauneuf du Pape offers old-school notes of ground pepper, roasted herbs, cedar plank, dried spice and sweet cherries that flow to a medium-bodied, fresh, focused profile on the palate. This still has a firm edge to its tannin, but has outstanding fruit and density, all suggesting it will continue to evolve gracefully. Drink 2014-2030.*

Robert Parker Wine's Advocate (Jeb Dunnuck, août 2014) : *More focused and firm, the 2005 Chateauneuf du Pape possesses distinct minerality in its roasted herb, black olive, earth and beef blood-like bouquet. Still backwards and tight, it needs another handful of years in the cellar, but will be a long-lived Chateauneuf.*

I'm not sure if this estate produces one of the longest-lived Chateauneuf du Papes out there, or if it just seems that way due to the fact that they have such a fantastic library of old wines and I'm able to taste more of them! Nevertheless, Clos du Mont Olivet, which is now run by Thierry Sabon, is a brilliant estate that fashions traditional, age-worthy Chateauneuf du Papes that have incredibly broad drink windows.

Store name

Product short description:

91/100 Robert Parker's Wine Advocate