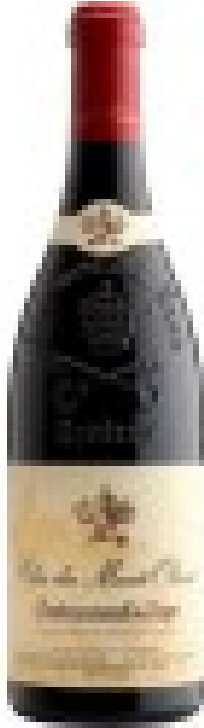


# Clos du Mont-Olivet Chateauneuf-du-Pape red 2012



**Product price:**

**€318.00**

**Product features:**

Area: SOUTHERN RHONE

Winemaker: Famille Sabon

Vintage: 2012

Appellation: Châteauneuf-du-Pape

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 17/20

Bettane + Desseauve: 15/20

Wine Advocate (Parker): 89/100

Cépage dominant: grenache

Alcool: 15

**Product description:**

**Robert Parker's Wine Advocate** (Jeb. Dunnuck, oct. 2013) : 89/100. *The 2012 Châteauneuf du Pape is a mid-weight, medium-bodied effort that has complex olive, tobacco leaf, cured meats and sweet currant fruit. A blend of 80% Grenache, 10% Syrah, 6% Mourvedre and the rest a mix of permitted varieties, aged in a combination of concrete, foudre, tank and small barrels, it has building tannin and a classical, balanced feel on the palate, but I'd still love a smidge more concentration. Nevertheless, it's borderline outstanding and I suspect it will have over a decade of longevity. Drink 2014 - 2024*

**Product short description:**

89/100 Robert Parker's Wine Advocate

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