

# CLOS DU MONT-OLIVET

2017

*Lirac*

## V I N T A G E

« *Excellent but confidential* »

Exceptional in many aspects, 2017 witnessed weather records that led to an early and small harvest. The main characteristic of this vintage however is certainly the outstanding quality of the wines produced. Well balanced wines, rich and with beautiful silky tannins.

## S O I L

Vines located in the village of Saint-Laurent-des-Arbres et Saint-Génies-de-Comolas, right bank of the famous river « The Rhône » in the lieux-dits « Les Cosses », « Les Thez », « Liorgues » et « La Fressinède ». Sandy soil of Pliocène period and some plots with red silica mixed with Urgonian pebbles, This soil gives finesse and suppleness to the wine.

## W I N E M A K I N G

A partial destemming takes place and the vats are gravity filled. The wine is made avoiding maximal extraction, on the contrary the sought after qualities are elegance and freshness. The free run juice and the press juice are raised separately, mainly in concrete tanks where they undergo their malolactic fermentation. After the final blend is made the wine continues to mature in big vat.

Fermentation : 100 % concrete vats

Aging : 95 % big old vats and 5% used barrels

## B L E N D

60% Grenache - 20% Syrah - 20% Cinsault

A L C O H O L 15.5 %.vol

S E R V I C E T E M P : 15°C

