

DOMAINE ST. PATRICE

# DOMAINE CLOS ST PATRICE 'MONOPOLE' CHÂTEAUNEUF- DU-PAPE

SOUTHERN RHONE • RHONE VALLEY • FRANCE • EUROPE

## TECHNICAL DETAILS

### The Estate

The soils of Clos St Patrice are just as unique as the wine they produce : the dark brown sandy soils that cover most of the Clos give way to a yellow sandy type of soil that covers the rocky substrate, partly covered in worn pebbles.

### Wine Making

Whole crops apply for up to 80%. Pre-fermentation maceration and alcoholic fermentation are done in concrete tanks exclusively. Light pumping-over and infusion of grape residues for close to five weeks. Ageing in concrete vats for 14 months. Wines are bottled during the spring and stored in the cellars for a full year before sale.

### Food Suggestions

Pairs well with lamb based dishes.

## TASTING NOTES

Clos St Patrice Monopole is characterized by balance, elegance, finesse and particular minerality. The plot of Clos St Patrice consists of a very deep brown sand soil on the majority of the enclosure and completed with yellow sand resting on the rock, partially covered with rolled pebbles.

**Grenache & Syrah grape blend.**

**This wine contains allergens, sulfites.**

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SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 13.5
- Class: Red

## REVIEWS

Wine Enthusiast | 96

James Suckling | 93

Wine Spectator | 93

[WWW.STPATRICE.COM/EN-GB#HISTORY](http://WWW.STPATRICE.COM/EN-GB#HISTORY)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

