# Côte-Rôtie 'Mes Grand Lieux' 2012, Domaine Stéphane Ogier

Rhône Valley, France

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| **Product code** | OG4012RC |
| **Grapes** | Syrah |
| **Country** | FRANCE |
| **ABV%** | 14.5 |
| **Case Size** | 6 |
| **Closure Style** | Cork |
| **Producer** | Domaine Stéphanie Ogier |
| **Vintage** | 2012 |

Vegan Vegetarian

## Producer

Stéphane Ogier represents a new generation in Côte-Rôtie, refining the appellation's style through precision and balance. Since 1997 he has expanded and refined the family vineyards. Planting in long forgotten sites of Seyssuel and hidden parts of Cote-Rotie and Condrieu. He looks for tension in the whites with reds displaying fragrance and finesse alongside structure.

## Tasting Notes

## Viticulture

From a 17 hectare estate that covers Côte-Rôtie, Condrieu, St. Joseph and the Seyssuel in the Northern Rhône as well as vineyards on the Plan de Dieu and Visan in the Southern Rhône. The vineyards in the Northern Rhône are on very steep slopes, overlooking the Rhône River and with exposures that range from east through to south. The soils are a mixture of granite, gneiss and mica-schist. Mon Village comes from a selection of plots (lieux-dits) within the Côte Blonde & Côte Brune (Coteaux de Bassenon, Le Goutay, L'Arselie, Besset, Gerine, Bourrier, Montlis). The vineyards are planted at a density of 10,000 vines per hectare and are aged between 5-30 years old. The soils in these plots are granite/gneiss in the Côte Blonde and mica-schist in the Côte Brune. All the vineyard work is done manually with minimum intervention and the grapes are harvested by hand.

## Winemaking

Traditional hand picking of the grapes. Each plot is sorted separately duringpicking then on the sorting table before the entry into the winery. Winemaking is realized with 20% of whole bunch. Cold maceration inthermoregulated stainless steel vats. Then fermentation is made usingindigenous yeasts. Aging of 12 months in barrels without new oak.

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# Awards

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