

Condrieu Les V V de Jacques Vernay, Domaine Stéphane Ogier

Rhône Valley, France



Product code	OG5021WC
Grapes	Viognier
Country	FRANCE
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	Domaine Stéphanie Ogier
Vintage	2021



Vegan



Vegetarian



Producer

Up until 1982, Stéphane's father, Michel, sold all the fruit to local négociants and only began making some wine at the domaine in 1983. All this changed in 1997 with the return of Stéphane after five years' study in Burgundy when he immediately set about increasing the domaine's size with the purchase of parcels of vineyard and unplanted land in Côte-Rôtie, Condrieu and Seyssuel as well as in the Southern Rhône on the Plan de Dieu. His years in Burgundy have heavily influenced his vinification techniques. Stéphane likes to ferment all the parcels separately, now producing 12 different Côte-Rôtie alone. He de-stems the reds depending on the vineyard and the vintage and whilst still maturing most of the range in 228 litre barrels, uses significantly less new oak than in his youth. He looks for tension in his whites, occasionally partially blocking the malolactic fermentation when needed.

Tasting Notes

Generous wine with deep aromas of ripe stone fruits (peach, apricot). Good freshness coming along a full bodied mouth with long persistence.

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. The grapes the Condrieu 'Combe de Mallevall' come from a steeply sided vineyard in the southern part of the appellation at Saint Pierre de Boeuf. The 3 hectares of Viognier are planted on granite soils and are 25 years old on average. The vines are planted at a density of 10,000 vines per hectare and the vineyard work is done with



manually with minimum intervention and the grapes are harvested by hand.

Winemaking

Traditional hand picking of the grapes. Each plot is sorted separately during picking then on the sorting table before the entry into the winery. Direct pressing then fermentation in big oak barrels (350L and foudre) using indigenous yeasts. Ageing of 7 months in barrels on fine lees.

Awards