Viognier de Rosine, IGP Collines-Rhodaniennes, Domaine Stéphane Ogier

Rhône Valley, France



Product code	OG04ZZWC
Grapes	Viognier
Country	FRANCE
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	Domaine Stéphanie Ogier
Vintage	2024

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

A barrel fermented Viognier from the La Rosine vineyard situated between Côte-Rôtie and Condrieu. This is a beautiful, restrained version of this wonderful individual grape variety. It is medium-bodied with dramatic aromas of pineapple, apricot and citrus fruit. It has wonderfully refreshing acidity and is great drunk on its own or maybe with a plate of cold meats.

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. La Rosine Viognier is a 3 hectare vineyard that sits above the southern Côte-Rôtie hamlet of Tupin et Semons. The orientation is southerly and the soil is granite. The Viognier vines are planted at a density of 10,000 vines per hectare and are 25 years old. The vineyard work is done manually with minimum intervention and the grapes are harvested by hand.