Syrah 'La Rosine', IGP Collines-Rhodaniennes, Domaine Stéphane Ogier

Rhône Valley, France

Product code	OGo6ZZRC
Grapes	Syrah
Country	FRANCE
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	Domaine Stéphanie Ogier
Vintage	2022

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

La Rosine is another pretty, seamless wine from Ogier, offering classic Northern Rhône black raspberry like fruit as well as some chalky mineralityand spice. Medium-bodied, it has fine tannins, and nicely integrated acidity.

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 Syrah a 6 hectare vineyard that sits above the southern Côte-Rôtie hamlet of Tupin et Semons. The orientation is southerly and the soil is granite. The Syrah vines are planted at a density of 10,000 vines per hectare and are 20-30 years old. 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 partially destemmed grapes (80 to 100%). Coldmaceration in thermoregulated stainless steel vats. Then fermentation is madeusing indigenous yeasts. Aging of 12 months in barrels, without new oak.

Awards

"91 Pts by Jeb Dunnuck.
91 Pts by the Wine Spectator."