

## La Syrah d'Ogier, IGP Collines-Rhodaniennes, Domaine Stéphane Ogier Rhône Valley, France



<b>Product code</b>	OG14ZZRC
<b>Grapes</b>	Syrah
<b>Country</b>	FRANCE
<b>ABV%</b>	14.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Stéphanie Ogier
<b>Vintage</b>	2023



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

A Syrah to be enjoyed in its young age thanks to the great roundness and silky tannins.

### 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 for La Syrah d'Ogier come primarily from the left bank of the Rhône, above the town of Le Péage de Roussillon, on an alpine soil of limestone and clay. The vineyard work is done 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. Wine making is realized with 100% of destemmed grapes. Cold maceration in thermoregulated stainless steel vats. Then fermentation is made using indigenous yeasts. Aging of 12 months in barrels, without new oak.