Condrieu 'La Combe de Malleval', Domaine Stéphane Ogier

Rhône Valley, France



Product code	OG16ZZWC
Grapes	Viognier
Country	FRANCE
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	Domaine Stéphanie Ogier
Vintage	2023

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

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 Malleval' 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 yars 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 duringpicking then on the sorting table before the entry into the winery. Direct pressing then fermentation in big oak barrels (350L and foudre) usingindigenous yeasts.

Ageing of 7 months in barrels on fine lees.

Awards

"96 Pts by the Wine Spectator 2021.
94 Pts by Jeb Dunnuck.
91 Pts by Robert Parker's Wine Advocate 2018."