Côtes du Rhône, 'Le Temps est Venu', Domaine Stéphane Ogier

Rhône Valley, France



Product code	OG28ZZRC
Grapes	Grenache, Mourvèdre, Syrah
Country	FRANCE
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	Domaine Stéphanie Ogier
Vintage	2025

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 round, seamless ,incredibly pretty style as well as assorted red and black cherry fruits, notes of peppery spice and flowers, soft tannins and a great finish. A blend of 60% Grenache and 40% Syrah, it's a delicious Côtes du Rhône to enjoy over the coming 5-6 years.

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 Southern Rhône are located on flat limestone/clay soils with quartz stones on the surface (Plan de Dieu) and on rolling hills of sandy clay/limestone in Visan. The climate is Mediterranean and the land is swept by the nortehrly Mistral winds. Le Temps est Venu comes from Grenache (60%), Syrah (35%) an Mourvèdre (5%). The vineyard work is done with 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. Wine making using the whole bunch in order to keep the best of terroirexpression, in thermoregulated concrete vat. Use of indegenous yeasts

during fermentation. Aging of 10 months in concrete vat.

Awards

"Rank 62 in the top 100 Wine Spectator.
90 Pts by the Wine Advocate (Robert Parker)."