

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 Stéphane Ogier
Vintage	2021



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 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 northehrly 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 during picking then on the sorting table before the entry into the winery. Wine making using the whole bunch in order to keep the best of terroir expression, in thermoregulated concrete vat. Use of indigenous 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)."