TINDAL
WINE MERCHANTS

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

Rhône Valley, France



Product code	OG30ZZWC
Grapes	Grenache Blanc
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Domaine Stéphanie Ogier
Vintage	2024

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

Round wine with lots of freshness, fruits (tangerine, apple, quince) and acaciaflowers. Gentle kiss of walnut on the finish.

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 Blanc (60%), Roussanne (20%) and Clairette, Bourboulenc and Viognier (20%). The vineyard work is done with with minimum intervention and the grapes are harvested by hand.

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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. Direct pressing then fermentation in concrete vats, using indegenous yeasts. Aging of 6 months in concrete vat.