

Domaine Stephane Ogier "L'ame Soeur" (Syrah de Seyssuel) red 2018

Product price:

€330.00



Product features:

Area: NORTHERN RHONE

Winemaker: Stéphane Ogier

Vintage: 2018

Appellation: IGP collines Rhodaniennes

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Cuvee: L'Âme Soeur (syrah de Seyssuel)

Wine Advocate (Parker): 93/100

Cépage dominant: syrah

Product short description:

91-93/100 Robert Parker's Wine Advocate

Product description:

Robert Parker's Wine Advocate (Joe Czerwinski, mai 2021) : 93/100. *Consumers who like their Syrah with more tartness and red fruit should give the 2018 L'Ame Soeur Syrah de Seyssuel a try. Bright raspberries appear on the nose, accented by hints of peppery spice, licorice and mocha. It's medium to full-bodied, concentrated and richly textured on the palate, with softly dusty tannins that linger on the finish. This seems a bit beefier and richer than when I last tasted it, yet still retains plenty of charm. Drink it over the next decade. **Drink date 2021-2030.***

Robert Parker's Wine Advocate (Joe Czerwinski, décembre 2019): 91-93/100. *Prettier in style than his Saint Joseph, Ogier's 2018 L'Ame Soeur Syrah de Seyssuel showcases raspberries and*

fine herbs, without much in the way of dark, savory overtones. It's medium to full-bodied and silky in feel, almost diaphanous, yet with plenty of substance at the same time. It should be drinkable on the young side. Drink date 2020 - 2027.