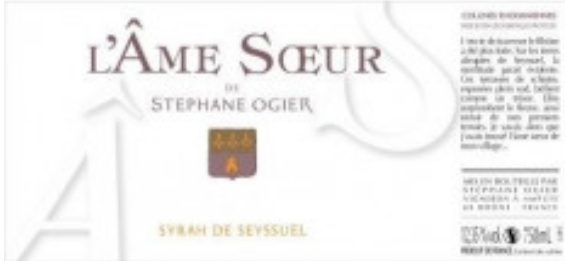


Domaine Stephane Ogier "L'ame Soeur" (Syrah de Seyssuel) red 2018

€330.00



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

91-93/100 Robert Parker's Wine Advocate

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.*