

Domaine Stephane Ogier Cote-Rotie "Mon Village" 2021 (3 bottles)



Product price:

€177.00

Product features:

Area: NORTHERN RHONE

Winemaker: Stéphane Ogier

Vintage: 2021

Appellation: Côte-Rôtie

Color: red

Unit Price: + 50 €

Size: 75cl



organic or not: sustainable agriculture

RVF: 93/100

Cépage dominant: syrah

Product short description:

93/100 RVF. A Côte-Rôtie that seeks typicity while allowing for relatively young tasting. As with any good Côte-Rôtie, enthusiasts of syrah softened by time can wait 10 years without worry!

Product description:

PRESENTATION OF DOMAINE S. OGIER
+ ALL ITS OTHER WINES IN STOCK

Comments on this:

Côte-Rôtie "Mon Village" 2021 red wine by Stéphane Ogier:

Guide RVF des Meilleurs Vins de France 2024 (August 2023): 93/100. *"The tasted selection largely confirms our expectations. The reds have refined over the last vintages, and we praise their precision, as seen in the Côte-Rôtie Mon Village, which is beautifully indulgent, with juicy and crunchy fruit."*

[Read this article](#) to discover the philosophy of Stéphane Ogier, which led him to create this cuvée.

Technical sheet written by the domaine:

The richness of the Côte Rôtie vineyard arises from its incredible mosaic of terroirs. Over time, my passion and work on the individual expression of the 17 lieux-dits of the domaine have given me the opportunity to reveal a true diversity among all my plots. Naturally, I have been able to define a classification of climates separating the "Villages," the "Grands," and the "Exceptionnels."

The "Villages" have the same soil structure as the "Grands," but their geographical situation gives them a softer expression, while enhancing their charming and elegant character. This Côte Rôtie, approachable in its youth, is its purest expression.

Appellation: Côte-Rôtie.

Cuvée: Village

Color: Red.

Alcohol Content: 13%.

Vineyard Area: 2Ha.

Yield: 35 Hl/Ha.

Production: 8,000 bottles.

Grape Variety: 100% Syrah.

Vine Age: 5 to 30 years depending on the plots.

Planting Density: 10,000 vines/ha.

Terroir: Granite & Schist.

Location: Blend of several lieux-dits located on the brown and blonde slopes.

Harvest: Manual. Sorting in the vineyard and sorting table at the entrance of the winery.

Vinification: 20% whole bunch, cold maceration in temperature-controlled stainless steel tanks. Indigenous yeasts.

Aging: 18 months in barrels, of which 20% is new wood.

Cellaring Potential: 10 to 15 years.
