

Domaine Stephane Ogier Cote-Rotie "Mon Village" 2022



Product price:

€354.00

Product features:

Area: NORTHERN RHONE

Winemaker: Stéphane Ogier


Vintage: 2022

Appellation: Côte-Rôtie

Color: red

Unit Price: + 50 €

Size: 75cl

 organic or not: sustainable agriculture

RVF: 94/100

Wine Advocate (Parker): 92/100

Cépage dominant: syrah

Product short description:

94/100 RVF. A Côte-Rôtie that seeks typicity while allowing for relatively young tasting. As with any respectable Côte-Rôtie, lovers of syrah softened by time can wait 10 years without worry!

Product description:

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

Comments on this:

Côte-Rôtie "Mon Village" 2022 by Stéphane Ogier:

RVF Guide to the Best Wines of France 2026 (Sept. 2025): **94/100**. *Mon Village, a blend of different parcels, offers a beautiful straightness, sap, notes of spices, and*

length, everything one expects from a Côte-Rôtie.

RVF Guide to the Best Wines of France 2025 (Aug. 2024): **94/100**. *The domaine provided us with high-flying cuvées to taste.*

[Check out this article](#) to discover Stéphane Ogier's philosophy, which led him to create this cuvée.

Robert Parker's Wine Advocate (Yohan Castaing, March 2025): **92/100**. *Aged for one year in barrel, the 2022 Cote Rotie Mon Village constitutes about half of Stéphane Ogier's production. It features aromas of fresh dark berries, violets and spices with seamlessly integrated oak. It has a medium to full-bodied palate, displaying a taut, dense structure complemented by fresh, velvety tannins and leading to a refined, ethereal finish with hints of dark berries. Currently slightly introverted and firm on the finish, this wine will benefit from 2-4 years of aging in the cellar before it is enjoyed. **DRINK DATE 2028-2034.***

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 parcels. 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 location gives them a softer expression, while enhancing the 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 parcels.

Planting Density: 10,000 vines/ha.

Terroir: Granite & Schist.

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

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

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

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

Aging Potential: 10 to 15 years.