

Domaine Stephane Ogier "L'ame Soeur" (Syrah de Seyssuel) red 2022



Product price:

€330.00

Product features:

Area: NORTHERN RHONE

Winemaker: Stéphane Ogier

Vintage: 2022

Appellation: IGP collines Rhodaniennes

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 94/100

Cépage dominant: syrah

Alcool: 13,5

Product short description:

94/100 RVF. The "curiosity" of Stéphane Ogier... According to him, perhaps better than a Côte-Rôtie... thanks to an exceptional terroir and exposure, while waiting for the official "Seyssuel" appellation. There was no Âme Soeur 2021 due to frost and hail, and our allocation for 2022 is unfortunately limited...

Product description:

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

Domaine Stéphane Ogier "L'âme Soeur" (Syrah de Seyssuel) 2022

Guide RVF des Meilleurs Vins de France 2026 (Sept. 2025): 94/100.

Technical sheet written by the domaine:

The desire to cross the Rhône was stronger... On the steep lands of Seyssuel, the similarity seems obvious... These south-facing schist terraces shine like a treasure. They overlook the river, a mirror of my first terroirs. I knew then that I had found the soulmate of my village...

Vineyard area: 1.5Ha.

Yield: 35 Hl/Ha.

Production "in a normal vintage": 7,000 bottles.

Grape variety: 100% Syrah.

Age of the vineyard: 13 years.

Planting density: 10,000 vines/ha.

Terroir: Micaschist.

Location: Seyssuel, north of Vienne. Left bank of the Rhône.

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

Vinification: De-stemming and cold maceration in temperature-controlled stainless steel tanks. Indigenous yeasts.

Aging: 18 months in barrel, of which 20% new wood in the first year of aging.

Cellaring potential: 10 to 15 years.