

# Domaine Stephane Ogier Cote-Rotie "Mon Village" 2023



**Product price:**

**€348.00**

**Product features:**

Area: NORTHERN RHONE

Winemaker: Stéphane Ogier


Vintage: 2023

Appellation: Côte-Rôtie

Color: red

Unit Price: + 50 €

Size: 75cl

 organic or not: sustainable agriculture

Cépage dominant: syrah

Alcool: 14

## **Product short description:**

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

## **Product description:**

**PRESENTATION OF THE DOMAINE S. OGIER**  
**+ ALL HIS OTHER CUVÉES IN STOCK**

Comments on this:

**Côte-Rôtie "Mon Village" 2023 by Stéphane Ogier:**

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

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## Technical sheet written by the domaine

The richness of the Côte Rôtie vineyard is born from its incredible mosaic of terroirs. Over time, my passion and work on the individual expression of the 17 named places of the domaine, gave me the opportunity to reveal a true diversity among all my plots. Naturally, I was able to establish a classification of climates separating the "Villages," the "Grands," and the "Exceptionnels."

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

### **Appellation** Côte-Rôtie

**Cuvée** : Village

**Color** : Red

**Vineyard area** : 2Ha.

**Yield** : 35 hl/ha.

**Production** : 8,000 bottles.

**Grape variety** 100% Syrah.

**Age of the vineyard** : 5 to 30 years depending on the plots.

**Planting density** : 10,000 feet/ha.

**Terroir** : Granite & Schist.

**Location** : Assembly of several localities located in Côte Brune and Blonde.

**Grape harvests** : Manual. Sorting by plot and sorting table at the entrance of the vat room

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

**Breeding** : 18 months in barrels, including 20% new oak

**Aging capacity** : 10 to 15 years.

If you like the wines of Stéphane Ogier, you might like the wines of the [Domaine Rostaing](#) !