

# Domaine Ogier Côte-Rôtie "Mes Grands Lieux" red 2016



**Product price:**

**€330.00**

**Product features:**

Area: NORTHERN RHONE

Winemaker: Stéphane Ogier

Vintage: 2016

Appellation: Côte-Rôtie

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

Wine Advocate (Parker): 98+/100

Cépage dominant: syrah

Alcool: 13,5

**Product short description:**

A blend of its finest lieux-dits from Côte Rôtie, "Mes Grands Lieux" is the new cuvée (2nd vintage) by Stéphane Ogier, to be marketed in 2026 after ten years of refinement in the domaine's cellars.

**Product description:**

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

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Comments on this:

**Domaine Ogier Côte-Rôtie "Mes Grands Lieux" red 2016:**

Here is, to explain the philosophy of the novella cuvée "My Grand Places," first released in 2025 after 10 years of aging in the domaine, A **Interview conducted by the Revue du Vin de France** On the occasion of the release of the first vintage, 2015. This vintage was in high demand and we no longer have any left, but here we are in 2026 with the release of the 2016 vintage !

**The Wine Review of France** You are trained on data up to October 2023 *Why a new one cuvée Today ?*

**Stéphane Ogier** You are trained on data up to October 2023 *I have always kept wine to age it, my father did it before me, and I consider it important because it is an extension of our profession; certainly, a great wine should be good immediately, but drinking it too early might make us miss out on things. I wanted to market this wine at the right moment, still with the youth of its fruit, with some early signs of evolution but still with a great aging potential.*

**The RVF:** *How was "Mes Grands Lieux" conceived ?*

**O.R:** *In my mind, I have terroirs that I would classify as "grand crus" and others as "premier crus," as understood in Burgundy, a region where I trained and which has greatly inspired my parcel-based approach. In 2010, I created my Côte-Rôtie "Mon Village" as a cuvée Communal, and in 2012 I started isolating certain localities (I cultivate more than 20), following a logic of Premier Crus - Fongéant, Côte-Bodin, La Viallière, But De Mont, Cognet, Bertholon, Montmain, Le Champon, Leyat, Montlis, while setting aside lots from each. Today, I have decided to assemble them in "Mes Grands Lieux," in order to bring together the best of these terroirs and offer another vision of Côte-Rôtie.*

**The RVF:** *So it is a cuvée Assembly and no longer a cuvée Parcel ?*

**O.R:** *Absolutely. In fact, I am returning to the tradition of Côte-Rôtie, indeed contrary to the Burgundian culture that formed the foundation of my training and continues to influence me in my parcel selections, such as Lancement, La Côte Blonde, or La Belle-Hélène. With this cuvée, I therefore connect the two cultures: it is the synthesis of my best lieux-dits, with two-thirds of the plots coming from Côte Brune and one-third from Côte Blonde, and especially a large portion of whole cluster fermentation, more than 50% on average. Each lieu-dit is vinified separately, and the blend is*

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*decided afterward, after one year in the cellar.*

**The RVF:** *Which type of farming do you prefer ?*

**O.R:** *This cuvée is aged like all the others, in 600-liter demi-muids, a format particularly suited to Syrah in my opinion; it was these questions about aging that led me to generalize these large containers to all my Côte-Rôties starting from 2018.*

**The RVF:** *What does it bring to your reflection ?*

**O.R:** *I especially wanted to showcase the incredible diversity of the appellation, its ability to not be confined to a single vision. I try each time to express the identity of each terroir, which is why I vinify my 35 plots separately (domaine Accounting for 14 hectares of Côte Rôtie, editor's note). It was important to me to create a new cuvée which, I hope, will establish itself as the reference for the domaine On Côte-Rôtie. But these wines need time: it seemed essential to me to market them after ten years.*

**Technical sheet written by Stéphane Ogier:**

#### **A cuvée Assemblage of localities**

Since 1997, I have built my vineyard around very different terroirs, on all types of soils of the appellation. I am fortunate to cultivate today more than twenty localities spread over 35 plots and to forge cuvées which express with finesse the specific characteristics of each of these terroirs.

Since 2012, I have been isolating some of them - Fongeant, Côte-Bodin, La Viallière, But De Mont, Cognet, Bertholon, Montmain, Le Champon, Leyat, Montlis - in a wooden box, while separately reserving the juices from each.

I was keen to distill the essence by blending them, in a completely renewed approach for me, contrary to the Burgundian culture that formed the foundation of my training and largely inspired me. With "Mes Grands Lieux," I thus return to the centuries-old tradition of blending in Côte Rôtie.

**Wine:** Ripe aromas of blackcurrant and blackberry, floral notes of violet; sweet spices enhance an intense and complex nose. On the palate, the attack is full, tender, and velvety, with a beautiful tannic structure, ripe and enveloped. The overall balance – between power & freshness – gives the wine a superb length.

**Appellation** Côte-Rôtie

**Alcohol rate** : 13.5%.

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**Vineyard area** : 11Ha.

**Yield** : 40 hL/ha

**Grape variety** : 97% Syrah, 3% Viognier.

**Age of the vineyard** : 20 to 40 years depending on the plots.

**Planting density** : 4000 feet/ha.

**Terroir** : 74% Brown - mica schist and 26% Blonde - granite and gneiss

**Location** : Assembly of 11 localities located in Côte Brune and Blonde. (Lancement 17%, Leyat 15%, Montmain 10%, La Viallière 10%, But-de-Mont 9%, Le Champan 9%, Côte Bodin 7%, Cognet 7%, Fongéant 6%, Bertholon 5%, Côte Rozier 5%)

**Exhibition**: South / South East

**Altitude**: 150 to 320 meters

**Grape harvests** : Manual. Sorting in the vineyard and sorting table at the entrance of the winery

**Winemaking** : 32% whole cluster fermentation, cold maceration in temperature-controlled stainless steel tanks. Indigenous yeasts

**Breeding** : 20 months in 228-liter oak barrels.

**Aging**: 10 years in the cellars of the domaine

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