

# Domaine Stéphane Ogier "Viognier de Rosine" white 2024



**Product price:**

**€138.00**

**Product features:**

Area: NORTHERN RHONE

Winemaker: Stéphane Ogier

Vintage: 2024

Appellation: IGP collines Rhodaniennes

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Wine Advocate (Parker): 92/100

Cépage dominant: viognier

**Product short description:**

This wine is impressive. The historic plot of the domaine Stéphane Ogier, although not located in the Condrieu appellation, is vinified as such and cared for throughout the year with the same attention... for lovers of exuberance and freshness, in complete simplicity, at a moderate price!

**Product description:**

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

Commentary on this:

**Domaine Stéphane Ogier "Viognier de Rosine" white 2024**

**Robert Parker's Wine Advocate** (Y. Castaing, May 2026) : **92/100** : *Notes of white flowers, honeysuckle and ripe apricot introduce the 2024 Viognier de Rosine, a medium- to full-bodied, round and sappy wine defined by a fresh, juicy texture. Lively acidity—uncommon for the variety—brings welcome tension and lift, lending clarity and balance to the finish.* **DRINK DATE 2026-2036**

**Technical Sheet written by the domaine :**

An IGP from the Collines Rhodaniennes worthy of a Condrieu, made with the same grape variety, viognier.

**Grape Variety** : 100% Viognier.

**Terroir**: granitic

**Vinification** : De-stemming/pressing or direct pressing. Fermentation for 1/3 in stainless steel tank, and 2/3 in 225-liter barrels, with barrel-by-barrel temperature control system.

**Aging** : 10 months on fine lees with stirring. 15% new wood.

**Aging Potential**: 3/5 years.