



## WINEMAKER

Edouard Guerin

## TECHNICAL DATA

Acidity  
< 2g/L - pH: 3.68  
Alcohol  
13%

SUGGESTED RETAIL PRICE:  
\$13.95

# OGIER

CÔTES DU RHÔNE ARTESIS BLANC 2016

## BACKGROUND

"Remain close to the source in order to better understand the constraints, but also harness its potential." This maxim guides Ogier's principles in producing some of the most awarded wines from the Châteauneuf-du-Pape appellation. The estate's vineyards are spread throughout several small valleys, covered in its hallmark round pebbles and stones. By reflecting the sun's heat, this stony soil enables grapes to retain exceptional levels of ripeness to produce large-bodied and complex wines that make Ogier one of the foremost houses in the Rhône Valley.

More than 155 years ago, Ogier already distinguished itself in its search for excellence by establishing its winery where gushing Artesian wells are located. They allow the creation of ideal conditions for ageing, as our Côtes du Rhône Artesis testifies today.

## APPELLATION

Côtes du Rhône (Rhône Valley), France

## VARIETAL COMPOSITION

30% Grenache Blanc, 20% Clairette, 20% Bourboulenc,  
10% Roussanne, 10% Marsanne, 10% Viognier

## WINEMAKING & VINTAGE NOTES

The terroir is sand and pebble on chalk with sandstone subsoils. Destemming and fermentation occur at an average temperature to preserve aromas and assure the sweetness with no malolactic fermentation.

## TASTING NOTES

Pure golden straw color. On the nose the subtle hints of delicate flowers (rose, peony) meld harmoniously with fruity notes (pear, golden plum) rounded by almond and acacia honey. The palate develops a beautiful freshness with a superb finish and long minty finish on the nose.



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POINTS

WINE ENTHUSIAST  
March 2018  
BUYING GUIDE 2018

