



OGIER

CÔTES DU RHÔNE ARTESIS ROUGE 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

70% Grenache, 25% Syrah, 5% Mourvèdre

WINEMAKING & VINTAGE NOTES

The grapes are from a selection of vineyards situated on the Villafrancien terraces of St. Marcel d'Ardèche, on the hills of Avignon and Roquemaure. The terroir is a mixture of sand from the "Aigues" valley and layered stones on slopes from the "Plan de Dieu". Destemming, crushing, cold pre-fermentation maceration (53°F) occur over the course of 4 days.

AGEING

The wine is aged in large oak barrels "foudres" (6000-8000 liter) for 12 months.

TASTING NOTES

The color is deep ruby with purple highlights. The nose is very expressive, dominated by spice and garrigue with ample fruit which is revealed after the first approach. The palate is silky and full, with a permanent freshness, and silky tannins. A superb spicy red fruit finale.



OVER 150 YEARS
OF TRADITION

*Cuvées that express all of
Ogier's expertise and philosophy*

WINEMAKER
Edouard Guerin

TECHNICAL DATA

Acidity
< 2 g/L - pH: 3.82
Alcohol
14%

SUGGESTED RETAIL PRICE:
\$12.95

