



WINEMAKER

Edouard Guerin

TECHNICAL DATA

Acidity
< 2g/L - pH: 3.67
Alcohol
14%

SUGGESTED RETAIL PRICE:
\$22.95

OGIER

VACQUEYRAS BOISERAIE 2015

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.

In the early 20th century, Châteauneuf du Pape was already known for its terroirs and wine, but the village also prospered by making the barrels in which wines were shipped on the Rhône River. The Ogier cellars in the heart of the village housed a renowned cooperage, and this heritage of craftsmanship has given us the expertise to make outstanding wines, as our Boiserie Vacqueyras shows.

APPELLATION

Vacqueyras (Rhône Valley), France

VARIETAL COMPOSITION

80% Grenache, 15% Syrah, 5% Mourvèdre

WINEMAKING & VINTAGE NOTES

The terroir includes clay and limestone slopes and alluvial deposits on terraces. Partial destalking of Grenache grapes depending upon the vintage (maximum 15% whole cluster) – cold prefermentation maceration (53°F) during 4 days for the Syrah and Mourvèdre – 2 times of racking during fermentation and long maceration of 21 to 30 days and light racking if necessary. Temperature controlled at 79-86°F

AGEING

The wine is aged in large oak barrels "foudres" (60-80 Hl/from 1 to 40 years) for 12 months.

TASTING NOTES

Intense ruby color. Subtle flavors of thyme and rosemary (Provençal herbs) on a woody aromatic background with discreet notes of violet and black cherry. Full-bodied, well-balanced with spices and fresh fruits finishing with very elegant tannins.



OVER 150 YEARS OF TRADITION

Cuvées that express all of
Ogier's expertise and philosophy

