

Domaine Stéphane Ogier Saint Joseph "Le Passage" blanc sec 2018



Prix du produit :

27,00 €

caractéristiques du produit :

Région: RHONE NORD

Vigneron(ne): Stéphane OGIER

Millésime: 2018

Appellation: Saint-Joseph

Couleur: blanc sec

Catégorie de prix unitaire: 21-30 €

Format: 75cl

Mode de culture: agriculture raisonnée

Cuvée: Le Passage

Wine Advocate (Parker): 87/100

Cépage dominant: marsanne

Description du produit :

**PRÉSENTATION DU DOMAINE S. OGIER
+ TOUTES SES AUTRES CUVEES EN STOCK**

Commentaires sur ce

Domaine Stéphane Ogier Saint-Joseph "Le Passage" blanc sec 2018

Lire les commentaires du millésime précédent

Robert Parker's Wine Advocate (Joe Czerwinski, déc. 2019) : 87/100. *Mostly Marsanne from around Malleval aged in older wood, the 2018 Saint Joseph Blanc le Passage is well made but also quite neutral. It's plump and medium-bodied, with notes of melon and pear and a bright touch of citrus on the finish. Drink date 2019-2022.*

My visit to Domaine Stéphane Ogier occurred the week before many of the 2017s were to be bottled, giving a good view of the wines before they went through the trauma of bottling and (potentially) shut down. It's a vintage that Ogier likes. "We can feel it's a warm year like 2009, but we don't have the powerful tannins like in 2015. Seventeen was more balanced in terms of

weather.... It's in the style of 2016 but more charming, more finesse, with a step up in terms of density and intensity over '16." As Ogier owns numerous parcels across the entire slope of Côte Rôtie, barrel-tasting here is challenging but fun and instructive, with Ogier bouncing from barrel to barrel, climbing high into the stacks to pull various samples from his different lieux-dits. The oak seems toned down in recent years, or perhaps the fruit is more assertive. "We could say God is with us the last four years," said Ogier.

Fiche technique rédigée par le domaine:

Appellation : Saint Joseph

Surface du vignoble : 0.3Ha

Rendement : 40Hl/Ha

Production : 1500 bouteilles

Cépage : 100% Marsanne

Age du vignoble : 30 ans

Densité de plantation : 8000 pieds/ha

Terroir : Granit

Localisation: Malleval

Vendanges : Manuelles, tri à la parcelle et table de tri à l'entrée de la cuverie

Vinification : Pressurage direct, fermentation en fût de gros contenant (500L et foudre). Levures indigènes.

Elevage : 10 mois sur lies fines

Capacité de vieillissement : 5/7ans

Description brève du produit :

Un Saint Joseph blanc au nez élégant et racé, porté par ses saveurs et sa gourmandise.