



**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE STÉPHANE OGIER

AOP Condrieu  
White



## PRESENTATION

The Domaine Stéphane Ogier, rooted in the emblematic universe of Côte-Rôtie in the northern Rhône Valley, embodies the refined and vibrant expression of this prestigious terroir. Founded by Stéphane Ogier, heir to a lineage of passionate winegrowers, the estate stretches across carefully selected parcels on steep granite slopes, benefiting from optimal exposure and exceptional conditions for Syrah, the region's flagship grape variety. Guided by a demanding vision and an unwavering quest for precision, Stéphane favors respectful viticultural practices — grass cover between the rows, manual harvesting, and meticulous vinification — to reveal the full complexity and purity of the fruit. The balance between power and elegance is the estate's hallmark: the Côte-Rôtie wines it produces combine depth, silky tannins, and aromatic freshness, with remarkable ageing potential. Carried by a genuine family heritage, the estate skillfully blends tradition and modernity, maintaining a delicate balance between respect for its roots and an openness to innovation. Each bottle captures the character of its terroir, the passionate commitment of its artisan, and a stylistic signature that is instantly recognizable.

## VARIETAL

Viognier 100%

## LOCATION

From a tiny 0.3-hectare hillside in Saint-Pierre-de-Bœuf, this Condrieu comes from very old Viognier vines planted in the late 1940s by Jacques Vernay. The vineyard, facing due south on steep granite soils, benefits from generous sunshine that promotes full ripening of the grapes while preserving a natural freshness. Stéphane Ogier, a leading figure in the Northern Rhône Valley, crafts here a rare and precious cuvée (around 1,500 bottles per year) that vividly reflects the original terroir of the appellation.

## HARVEST

The grapes are hand-picked with meticulous sorting.

## WINEMAKING

The grapes are pressed directly, then fermented with indigenous yeasts in 350 L barrels and Austrian Stockinger oak casks.

## AGEING

Ageing lasts about ten months on fine lees, with minimal use of new oak to preserve the aromatic purity and mineral tension of Viognier. This precise work gives the wine a subtle balance between richness and freshness, while staying true to the identity of the parcel.

## SERVING

Serving temperature: Serve between 12 and 14°C

## AGEING POTENTIAL

10 to 15 years

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## TASTING

The bouquet reveals remarkable complexity: ripe apricot, white peach, lychee, white flowers (jasmine, rose), acacia honey, and a delicate smoky touch. On the palate, the attack is generous and fleshy, supported by mouthwatering freshness and granite-driven minerality that extends the finish. The silky, almost creamy texture is balanced by tension and a discreet salinity, typical of the finest Condrieu. This is a gastronomic wine, capable of ageing for 10 to 15 years, reaching its peak between 2025 and 2029. Rare, precise, and vibrant, Les Vieilles Vignes de Jacques Vernay embodies the very essence of Condrieu: a pure Viognier, sculpted by granite and elevated by the talent of a great winemaker.

## FOOD PAIRINGS

At the table, this Condrieu pairs beautifully with refined dishes: pan-seared scallops, turbot in a salt crust, glazed sweetbreads with citrus, or roasted langoustines. It also complements delicately spiced exotic dishes, such as cod ceviche with mango or a mild fish curry. For cheese, it is a perfect match with aged Comté, summer Beaufort, or mature Ossau-Iraty. For a sweet note, try pairing it with an apricot tart or a pavlova with yellow fruits, which will echo its luscious character.