

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



Prix du produit :

**162,00 €**

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*

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*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.