

O G I E R

1859

OGIER L'ORIENTALE AOP CROZES-HERMITAGE RED DRY STILL 75 CL 2023

These east-facing, vines capture the rays of the rising sun which lovingly caress the grapes and impart remarkable finesse to the Orientale. This 100% syrah discloses soft and subtle peppery notes underpinned by red fruits and plenty of freshness. The tannins are present but well-integrated.



GRAPE VARIETY

100% Syrah

VINEYARD

Situated on the left bank, the vineyard wraps around Tain l'Hermitage, alternating claylimestone ridges, terraces and granite slopes. Its geographical position places it halfway between the vineyards of the north of the appellation and those of the south.

TYPE OF SOIL

Fluvio-glacial alluvium, gravel and loess terraces, granite hillside

VINIFICATION

Total destemming of the harvest and gentle extraction through small, split pump-overs, for this particularly hot and dry vintage. A three-week fermentation at 25-26°C helped to develop a nice sweetness.

AGEING

20% in 300L barrels and 80% in tuns for 10 months.

TASTING

Organoleptic profile: its dark colour with bluish highlights reveals aromas of red berries, spicy notes and hints of liquorice. A neighbour of the illustrious Hermitage, it has its own identity of elegance and depth.

FOOD PAIRINGS

Baked shoulder of wild boar with mashed potatoes and cranberry sauce.

LABELS AND CERTIFICATIONS

Sans label

SERVICE ADVICE

Serve between 15 and 16°C

AGEING POTENTIAL

6 to 10 years

ALCOHOL CONTENT

12.5

OGIER

LE CŒUR DES TERROIRS DE LA VALLÉE DU RHÔNE