

Domaine Stéphane Ogier

LE TEMPS EST VENU - CÔTES DU RHÔNE

France - Rhone Valley - Red - 2024 - 75 cl



The details

Wine

Created by one of the Rhône Valley's most respected winemakers, the 2024 Red Côte du Rhône Le Temps est Venu is an irresistible wine bursting with charm. It opens with generous aromas of ripe stone fruit, followed by a juicy, lightly spiced palate wrapped in fine, silky tannins. Fresh, balanced, and full of character, it captures the very essence of the Rhône in a deliciously approachable style. Rated 92/100 by the Selection Committee. An instant favourite!

Winemaking process

Hand-picked grapes. Vinification of whole bunches in temperature-controlled concrete vats using indigenous yeasts. Aged for 10 months in concrete vats.

AWARDS

Estate rated 2 stars in the Guide des Meilleurs Vins de France 2026 (RVF)

Estate rated 4 stars in the Guide Bettane + Desseauve 2026

Wine rated 92/100 Favourite by our Committee

The technical sheet

Vintage 2024

Country France

Region Rhone Valley

Color Red

Appellation Côte du Rhône

Grape variety 60% Grenache, 40% Syrah

Temperature Serve between 14 and 16°C.

Alcohol content 14.5%


Content 75 cl

Cellar aging From today until 2028.

Tasting notes

 **Colour** Good intensity red colour, brilliant, with purple highlights.

 **Nose** Fresh, pure and precise, peony scents mingled with stone fruit aromas.

 **Palate** The palate is juicy, slightly spicy, fleshy, fresh and easy to drink, with fine, silky tannins, beautifully bright fruit and hints of stone fruit.

Food and wine pairings

Beef carpaccio, Flemish-style beef stew, chicken fajitas, pork tenderloin.

The estate or winery

Stéphane Ogier is a true master of the Rhône Valley, crafting wines that show off the region's finest terroirs. With exceptional vineyards, expert winemaking, and a true passion for the craft, his wines are bold, full of ripe fruit, and packed with layers of complexity.