



LES CLOSIERS 2007

Founded in 1859, the Ogier wine company is located in the largest and oldest cellars of Chateauneuf-du-Pape, the village that was once chosen as a summer residence of the papacy during the 14th century. Chateauneuf-du-Pape “Les Closiers” red and white wines have been produced from a special selection of grapes from the finest vineyards in the appellation; the winemaking objective is to create wines absolutely typical of this historic region. “Les Closiers” is a reference to those who for centuries have worked in the “clos”, the vineyards.

Situated between the cities of Orange and Avignon, the vineyards of Chateauneuf-du-Pape are marked by excellent soils, an exceptional location and what famous wine writers call an “exquisite microclimate.” The soil is characterized by the rounded siliceous rocks, which cover the vineyards, storing the sun’s heat by day and reflecting it back into the vines at night. The mistral, a strong northern wind, which blows across the vineyards for more than 130 days a year, keeps clouds away, permitting 2800 hours a year of generous sunshine.

TASTING NOTES

Eye	Nose	Palate
Intense ruby color.	Spicy, with hints of vanilla.	A complex wine especially noted for spicy flavors and hints of pear; a nice body with a long, smooth finish.

APPELLATION



Châteauneuf-du-Pape Contrôlée

VARIETAL

Grenache, Cinsault, Mourvèdre, Syrah

TOTAL ACIDITY

2.99 g/L

CASES PRODUCED

800

ALCOHOL

14%

pH

3.73

WINEMAKER

Didier Couturier

UPC

7-14320-14200-4

SUGAR

1.8 g/L

