



Wonderful World of Wine

July 2026
Two Rouge

2021 Vacqueyras, "La Pourpre, Maison Ogier

Growing Region.....	Southern Rhone, France
Varietal Composition.....	60% Grenache, 30% Mourvedre, 10% Syrah
Fermentation.....	60% Concrete, 30% Barrel, 10% Demi-Muids
Alcohol Content.....	15%
Suggested Retail.....	\$32.00
WineSeller Club Price.....	\$29.69

Broad Strokes:

93 Points Decanter Magazine & Wine Enthusiast

Our travel group went the Domaine Ogier in Chateauneuf-du-Pape twice in a month. The wine and the hospitality were exquisite, and many of our group bought wine there and ordered from the WineSeller we they got home. Since 1859, the house of Ogier shines within the appellation Châteauneuf-du-Pape in the Rhone valley. Exceptional plots of land offer the opportunity to make great wines. Producer Ogier's mission allows him to offer a wide range of products, especially wines from the southern Rhone valley. Antoine Ogier, founder of this famous wine house, chose ripe grapes for vinification and aging in oak barrels.

In order to understand the subtle variations of the terroirs of the appellation and the Rhone Valley's, Ogier studied the four different soil types of the several appellations and duly adapted its vinification and maturation methods to these.

Located at the center of the village, the centuries-old winery is home to over 8,000 hL (211 338 gal) of vats, barrels, demi-muids, casks and truncated vats.

Appearance:

A stunning package! A dynamic label, large, heavy bottle with embossment, classy capsule enclosure, it is ringing my bell! The wine is a darkish red, with hints of black and going to clear on the edge.

Nose:

Deep, warm and vibrant Grenache notes, red cherry, a touch of red licorice and a bit of rustic wood and herbs. Violets, vanilla. Black pepper. Thyme. The wine is showing some complexities and evolution from bottle age, while maintaining vibrancy.

Texture:

Medium full, rich on the palate and filling up the palate with ripe fruits and juicy tannins. It still has a bit of softness, smoothness, and a firm acid provides us with a thought-provoking long finish.

Flavor:

Ripe and dark fruits of blackberry, dark cherry and plum have a lacing of red licorice, fresh herbs (thyme, rosemary), vanilla and perhaps a touch of black olive lurking. Black pepper, mineral, stones, leather and even some mocha. What a blast!!!

Serving Suggestions

Have with grilled meats, spicy sausage and tapenade dishes.