



Domaine Alain Voge

AOC Cornas - Les Vieilles Vignes

Our Cornas “Les Vieilles Vignes” comes from syrah vineyards, more than 30 years old, on decomposed granite slopes, also called “gore”.



POSITION

Slopes of the localities named *Combe, Patou, La Côte, Thézier, Les Mazards, and Chaillot.*

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TERROIR

Situated on slopes at an altitude of approximately 200 metres, facing South-South-East, the vines of our quintessential wine are around 60 years old. They are deeply rooted in very old, worn granite rock, locally called gores.

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THE WINE

Lighter style, some good Violet and dark red fruit and granitic

OUR VINE GROWING AND WINEMAKING

Vines are trained and pruned in the Gobelet style and supported by stakes. The grapes are de-stemmed partially, with 20% of grape bunches left whole. Fermentation using natural yeasts and maceration lasting for a period of several weeks in stainless steel vats, with punching of the cap and pumping over. Wines are matured in 228-litre barrels for a period of 20 months; 15% to 20% new oak.

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Annual production: 17,000 bottles