

ALAIN VOGE
RHÔNE RIVE DROITE

Cornas

APPELLATION CONTRÔLÉE

LES CHAILLES



Its name was given for the 2003 vintage; before then, this wine had no specific name, it was simply our “generic” wine. Made with a blend of grapes from several named-localities, it is a starting point from which to discover the domain and the Syrah grape variety grown in Cornas. To reach a stage of plenitude, Les Chailles will require less years of ageing than our other Cornas wines.

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The entire domain is cultivated using organic and biodynamic viticulture.

TERROIR

Syrah vines aged forty years. At the foot of granite slopes in Cornas, with soils more fertile here than in higher areas, bestowing the vine with vitality and producing slightly higher yields. Proximity to the limestone mountain range named Arlettes to the north explains the presence of siliceous concretions specific to the Trias area, called *chailles*.

2016 VINTAGE

2016 was a standard vintage for our terroirs, with fine weather conditions, but it was a year that forced us to be extremely vigilant to watch out for any attack of fungal disease. Yields were good. Everything was well balanced; the wines are marked by elegance, while conveying the typical character of Cornas and Saint-Péray.

OUR VINE GROWING AND WINEMAKING

- Organic certification for the vines and wine since the 2016 vintage and biodynamic methods used.
- Syrah vines trained and pruned in the Gobelet style and supported by stakes.
- Harvests picked manually.
- The majority of grapes de-stemmed.
- Fermentation with natural yeasts and maceration for several weeks in stainless steel vats, with cap-punching and pumping-over done twice a day.
- Maturation in 228-litre barrels for 18 months; no new wood.
- Amount of sulphite reduced: a total of 45 mg/l of SO₂ (100 mg/l authorised in organic winemaking).
- Production: 14.164 bottles /125 magnums.
- Ageing potential: 10 years.



COMMENTS

2016 Vintage: “This smells liked the baked slopes of Cornas; sun-warmed pine needles and dusty herbs, with a dab of tarry black fruit within. It has that raw, blood and iron Cornas character, backed by some slightly earthy, resinous scents. Full-bodied, it has a lovely freshness on the palate. It’s mineral and tannic, bristling and writhing, with significant but not oversized savoury tannins on the finish. A good pick this year, especially as it will be good in its youth but also age well.”

Matt Walls – *Decanter* (09/09/2017): **93/100**



APPELLATION CORNAS

100 % SYRAH

TERRITORY

The appellation: 145 ha.
This wine’s plots: 3,2 ha.

POSITION

At the bottom of slopes of the localities named *Combe, Les Saveaux, Cayret, Les Mazards, Chaillot* and *Chapuzes*.

AVAILABLE VINTAGE

2016



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