



CORNAS APPELLATION

100% SYRAH

TERRITORY

The appellation: 145 ha. This wine's plots: 3,5 ha.

POSITION

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

AVAILABLE VINTAGE

2015



ALAIN VOGE Rhône rive droite

Cornas

PPELLATION CONTRÔLÉE

LES VIEILLES VIGNES

This is our classic wine. The oldest of the Domain's wines, it was created during the 1970s to highlight the long-standing family vineyard. Vines for this wine are located in the heart of the appellation, facing those we first replanted. Les Vieilles Vignes is a wine that reflects our history and our winemaking know-how.

Organic and biodynamic methods are used for the entire domain.

TERROIR

Situated on slopes at an altitude of approximately 200 metres, facing South-South-East, the vines of our classic wine are on average 60 years old. Their roots delve deep down into old, worn granite rock, called *gores* locally.

2015 VINTAGE

It was an early, sun-kissed vintage. Sufficient rain in August alleviated the intense heat and drought conditions of the month of July. Yields were good. The wines are rich and powerful, but lively thanks to a touch of acidity in the reds, the distinctive feature of a magnificent vintage.

OUR VINE GROWING AND WINEMAKING

- Organic certification for the vines and wine in the 2016 vintage and biodynamic methods used.
- Syrah vines trained and pruned in the Gobelet style and supported by stakes.
- Hand-picked harvests.
- \bullet Partial destemming with 20 % whole grapes.
- 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 20 months, with 15% to 20% new barrels.
- Amount of sulphite reduced: 27 mg/l total SO₂ (100 mg/litre authorised in organic winemaking)
- Production : 17.000 bottles / 300 magnums
- Ageing potential: 20 years

COMMENTS

2015 Millésime: "The most concentrated and closed of all; the tannin reveals a chocolate hint and the wine is particularly elegant, with magnificent freshness on the finish: superb!".

Bettane+Desseauve, 2018 : 18/20