



APPELLATION
CÔTES DU RHÔNE

AVAILABLE VINTAGE

2016

CÔTES DU RHÔNE
APPELLATION CONTRÔLÉE
Les Peyrouses
par
ALAIN VOGÉ
RHÔNE RIVE DROITE

With the purpose of ensuring very high standards to maintain superb quality for our Cornas wines, for our winemaking we handle separately grapes from our youngest vines (less than 10 years old) or those that come from terroirs which are trickier in difficult years.

To this quantity that varies from one vintage to another, we add wine produced organically, which we buy from a terroir situated as close as possible to Cornas. It possesses the qualities of freshness we seek and will blend coherently with the wine that comes from our youngest vines.

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The entire domain is cultivated using organic and biodynamic viticulture.

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 in the 2016 vintage and biodynamic methods used.
- Maturation in barrels of more than four years.
- Production: 10.000 bottles
- Amount of sulphite reduced: 44 mg/l total SO₂ (100 mg/litre authorised in organic winemaking)



COMMENTS

2014 Vintage: "Tasted out of bottle, the 2014 Côtes du Rhône *Les Peyrouses* is a juicy, fruity, peppery effort that has medium-bodied richness, lots of plum, blackberry and licorice aromas and flavours, with a polished, elegant and deliciously drinkable style. Drink it anytime over the coming 3-4 years."

Jeb Dunnuck, Robert Parker – *Wine Advocate* (31/12/2015): **87/100**.