



ALAIN VOGÉ
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*.

2017 VINTAGE

One more early vintage (harvest started in the last week of August). 2017 was an easy season for the phytosanitary treatments. However, the lack of water all along the year, a short heat wave during the flowering, and an unusual draught in September reduced the attended yield (40 % juice less for the whites and for the reds). Bad surprise, in spite of very beautiful quality....

OUR VINE GROWING AND WINEMAKING

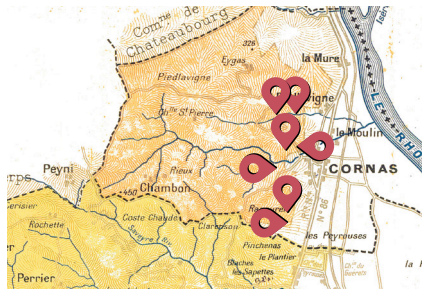
- Organic cultivation for the vines and wine since the 2016 vintage and biodynamic methods used.
- Syrah vines trained and pruned in the Gobelet style and supported by stakes.
- Harvests picked manually.
- The majority of grapes de-stemmed.
- Fermentation with natural yeasts and maceration for several 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 44 mg/l of SO₂ (100 mg/l authorised in organic winemaking).
- Production: 10 848 bottles /101 magnums.
- Ageing potential: 10 years.



COMMENTS

2017 Vintage: “As to the Cornas releases, the young vine cuvée from Voge is the 2017 Cornas Les Chailles, which spent 18 months in used barrels. It's a pure, beautifully layered, ripe example of the vintage that has rock star purity in its cassis, blackberry, crushed rock, and crushed violet aromas and flavors. It has some leesy notes which should disappear by the time it's bottled, medium to full body, a rounded, layered texture, and a great finish”

Jeb Dunnuck (12/20/2018) : 92-94/100



APPELLATION CORNAS

100 % SYRAH

TERRITORY

The appellation: 152 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

2017



4 Impasse de l'Équerre 07130 Cornas
T. +33 (0)4 75 40 32 04 / F. +33 (0)4 75 81 06 02
contact@alain-voge.com / www.alain-voge.com



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