



APPELLATION
CÔTES DU RHÔNE

AVAILABLE VINTAGE

2017

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.

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 certification for the vines and wine in the 2017 vintage and biodynamic methods used.
- Maturation in barrels of more than four years.
- Production: 10.000 bottles
- Amount of sulphite reduced: 30 mg/l total SO₂ (100 mg/litre authorised in organic winemaking)



COMMENTS

2016 Vintage: "Plum and cherry compote notes have a caressing feel, with light sandalwood and dried lavender hints through the finish. Drink now. 800 cases made."

JM - Wine Spectator (web only 2018): 88/100.