



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.*

2018 VINTAGE

One more early vintage (harvest started in the last week of August). A very rainy springtime from mid-May to mid-June, with a very heavy mildiou pressure on the St Péray marsannes, mobilized our teams 100% for the phytosanitary protection (organic and biodynamic). A very correct crop in the end, and a high-level vintage in the horizon, despite the uncommon heatwave during the harvesting...

OUR VINE GROWING AND WINEMAKING

- Organic certification for the vines and wine from the 2016 vintage and biodynamic methods used.
- Maturation in barrels of more than four years.
- Production: 17 800 bottles
- Amount of sulphite reduced: 74 mg/l total SO<sub>2</sub> (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."

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

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AVAILABLE VINTAGE

2018