



#### APPELLATION CORNAS

#### 100 % SYRAH

# **TERRITORY**

The appellation: 160 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

2018



# ALAIN VOGE RHÔNE RIVE DROITE

Cornas

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.

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*.

## 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

COMMENTS

- Organic certification 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 59 mg/l of SO<sub>2</sub> (100 mg/l authorised in organic winemaking).
- Production: 16 624 bottles /119 magnums.
- Ageing potential: 10 years.



