ALAIN VOGE

RHÔNE RIVE DROITE

Saint-Péray

APPELLATION CONTRÔLÉE

HARMONIE



First vintage produced in 2001.
With this blend of different plots, our aim is to express as accurately as possible the character of the Marsanne grape variety.

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The entire domain is cultivated using organic and biodynamic viticulture.

TERROIR

The vines, on average thirty years old, are planted on *colluvium* mixed with coarse sand comprised of granite and clay-limestone.

2024 VINTAGE

Winter 2024 was more wet than 2023. This humidity turned into a real rainy season all along the springtime. The virulence of mildiou had no mercy with the marsannes in Saint-Péray, which is less windy than the close other appellations. Despite all efforts and rigor, our team couldn't avoid about 35% loss on the white wines. The threats of fungal diseases even touched the less sensitive syrahs from Cornas. Like in 2024, summer turned into heat at the beginning of August, but during a shorter time. Dry storms on August 15th did not enhance the juice in the grapes but the end of season was perfect with a welcomed period of northern wind. The mistral provided a healthy sanitary situation, and a well-balanced maturity of aromas and tannins, which is the signature of great vintages both for white and red wines. Low volumes but high quality.

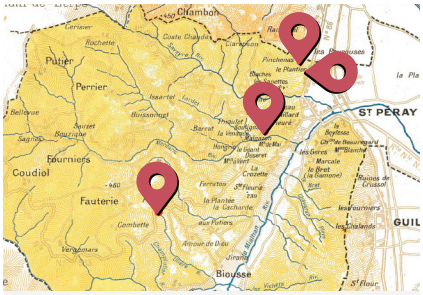
OUR VINE GROWING AND WINEMAKING

- Organic certification for the vines and wine in the 2009 vintage and biodynamic methods used.
- Marsanne vines trained and pruned in the Gobelet style and supported by stakes.
- Hand-picked harvests.
- Winemaking at low temperature in concrete vats.
- Malo-lactic fermentation.
- Maturation on fine lees in concrete vats for approximately 8 months.
- Bottling in springtime after the harvest.
- Amount of sulphite reduced: 47 mg/l total SO_2 (150 mg/litre authorised in organic winemaking)
- Production: 6 764 bottles
- Ageing potential: 5 years

COMMENTS

2024 vintage : *" Beautifully pure aromatics of quince and tart peach intermixed with white flowers, almond paste, and a kiss of minerality define the bouquet. It's medium-bodied and balanced, with juicy acidity and plenty of mid-palate depth."*

Jeb Dunnuck *(02/26/2026)* : **91/100**



APPELLATION SAINT-PÉRAY

100 % MARSANNE

TERRITORY

The appellation: 115 ha.
This wine's plots: 1.2 ha.

POSITION

A combination of plots: localities named *Grandes Blaches*, *Prieuré, Les Sagnes, Perrier*

AVAILABLE VINTAGE

2023

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