



APPELLATION
CÔTES DU RHÔNE

AVAILABLE VINTAGE

2019

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.

2019 VINTAGE

For the third year in a row, it was a hot and dry season, but less early than the two before. The hydric deficit and heats that blocked the maturities on some sensitive plots, have been compensated by two beautiful rains at the end of the season. Light powdery mildew pressure on all the vineyard.

It should be noted that the historical terroir of Saint-Péray (old Marsanne vines on clay-limestone soils) shows excellent capabilities in heatwave conditions.

The quality of harvest was very good at the end, normal quantities, and very beautiful juices after the winemaking.

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: 18 860 bottles
- Amount of sulphite reduced: 37 mg/l total SO₂ (100 mg/litre authorised in organic winemaking)



COMMENTS

2017 Vintage: *"It's primarily Syrah and tastes like it, with hints of violets and cracked pepper accenting mulberry and blackberry fruit. Medium to full-bodied, it's fleshy and silky, finishing with a burst of spice on the finish".*

Joe Czerwinski - Wine Advocate (19/12/2019): **89/100**