



ALAIN VOGÉ
RHÔNE RIVE DROITE

Cornas

APELLATION CONTRÔLÉE

CHAPELLE SAINT-PIERRE

The oldest vines planted (5000m² in 1999) went partly into the blend of our cuvee "Les Vieilles Vignes" coming from the hillsides.

Always vinified and aged separately, the singular identity of this wine inspired us to produce a single vineyard wine, unique and rare, as it is made only when perfect balance is achieved.

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Organic and biodynamic methods are used for the entire domain.

TERROIR

Alain Voge was one of the first wine producers to plant vines atop Cornas appellation, around the chapel "Saint-Pierre-aux-Liens". He was indeed convinced that, on these granitic slopes at elevations of 400m, both freshness and finesse would meet to make a great wine.

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

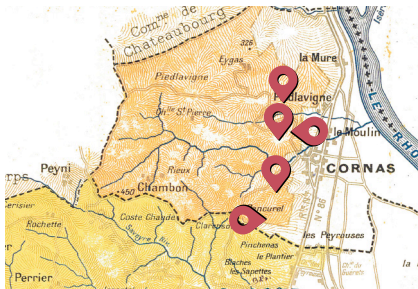
- Organic certification for the vines and wine in the 2016 vintage and biodynamic methods used.
- Syrah vines trained and pruned in Cordon de Royat style and supported by wires.
- Hand-picked harvests.
- Total destemming.
- Fermentation with natural yeasts and maceration for several weeks in stainless steel vats, with cap-punching and pumping-over done twice a day.
- Maturation in 228-litre barrels for 20 months, without new oak
- Amount of sulphite reduced: 39 mg/l total SO₂ (100 mg/litre authorised in organic winemaking)
- Production : 2 470 bottles
- Ageing potential: 15 years



COMMENTS

2019 vintage: *"Beautiful black cherry, blueberry, cassis, exotic flower, and spice notes define the bouquet, and it's medium to full-bodied, with a layered, textured mouthfeel, building tannins, and a great finish. It shows the ripe yet also fresh style of the vintage nicely. Hide bottles for 5-7 years and enjoy over the following 15 years or more. It's a brilliant wine from this team I'd be thrilled to have in the cellar"*

Jeb Dunnuck, 16/02/2022 : **96+ / 100**



CORNAS APPELLATION

100% SYRAH

TERRITORY

The appellation: 162 ha.
This wine's plots: 0,5 ha.

POSITION

Slope of the locality named
Saint-Pierre

AVAILABLE VINTAGE

2019



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