



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.

2021 VINTAGE

An opposite vintage...

The historical frost on April 8th hit our vineyard in Saint-Péray and the bottom of Cornas, after a too hot episode in February.

50 % in Saint-Péray were finally lost, and only 2 wines were produced: Harmonie and Fleur de Crussol, showing a very beautiful quality, coming from the freshness of the season.

In Cornas, the yields of the slopes have almost compensated the missing frozen harvest. The very rainy (896 mm/m²) and late season (harvest from September 13th to October 2nd) offer an "old-school" vintage, fresh, delicate and smooth, with lower level of alcohol, but less time lag between alcoholic and phenolic ripeness than in the hot and dry vintages.

OUR VINE GROWING AND WINEMAKING

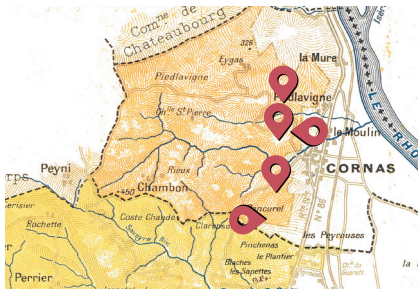
- Organic certification for the vines and wine in the 2016 vintage and biodynamic methods used.
- Syrah vines trained and pruned in Cordon de Royat style and supported by wires.
- Hand-picked harvests.
- Total destemming.
- Fermentation with natural yeasts and maceration for several weeks in stainless steel vats, with pumping-over done twice a day.
- Maturation in 228-litre barrels for 20 months, without new oak
- Amount of sulphite reduced: 58 mg/l total SO₂ (100 mg/litre authorised in organic winemaking)
- Production : 3953 bottles/210 magnums
- Ageing potential: 15 years



COMMENTS

2021 vintage: "(cask) dark red ; the nose is stylish, holds well, shows raspberry, blackberry airs, has a sunny curve, is joli and approachable. The palate has an aromatic, floral debut, gathers spine-iron, delivers a cris plate tone, is also stylish, holds a well threaded freshness. It reflects clean winemaking, gives a little red fruit intensity towards the finish. 13°. From 2026+.2044-46"

John LIVINGSTONE, Drink Rhone-(11/2022) :****



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

2021



4 Impasse de l'Équerre 07130 Cornas
T. +33 (0)4 75 40 32 04 / F. +33 (0)4 75 81 06 02
contact@alain-voge.com / www.alain-voge.com

