

ALAIN VOGÉ
RHÔNE RIVE DROITE

Cornas

APPELLATION CONTRÔLÉE

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.

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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*.

2022 VINTAGE

Back to a hot, dry and early vintage...

The season was definitively scarred by the draught, from May to August. The slop of Cornas had to adapt to this situation with a very small growing, light grapes and lower yield in juice. Very nice Syrahs, but small quantities.

The deeper and clayey historical plots in the feet of Saint-Péray hillsides helped our Marsannes to carry on, and to take advantage of the welcome rain around August 15th! Like a revenge on 2021 frost, with a very beautiful harvest of white grapes at the end...

OUR VINE GROWING AND WINEMAKING

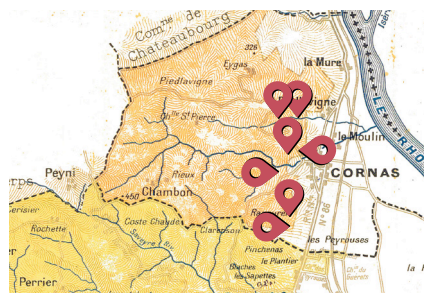
- Organic certification for the vines and wine since the 2016 vintage and biodynamic methods used.
- Syrah vines trained and pruned in the Gobelet style and supported by stakes.
- Harvests picked manually.
- All the grappes are de-stemmed.
- Fermentation with natural yeasts and maceration for 3 weeks in stainless steel vats, with pumping-over done twice a day, and cap-punching depending of the phenolic maturity
- Maturation in 228-litre barrels for 18 months; no new oak.
- Amount of sulphite reduced: a total of 63 mg/l of SO₂ (100 mg/l authorised in organic winemaking).
- Production: 11 196 bottles /162 magnums.
- Ageing potential: 10 years.



COMMENTS

2022 Vintage: “Cassis, blue fruits, sappy garrigue, pepper, and violet notes define the 2022 Cornas Les Chailles from Vogé. Medium to full-bodied, it has a pure, elegant mouthfeel, beautiful tannins, and the vintage's ripe yet lively, focused style. It's unquestionably an outstanding Cornas and I suspect this beauty will offer pleasure right out of the gate.”

Jeb Dunnuck -(28/03/2024) : **91-93+ / 100**



APPELLATION CORNAS

100 % SYRAH

TERRITORY

The appellation: 162 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* + the youngest vines of lieu-dit *Saint-Pierre*

AVAILABLE VINTAGE

2022



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