



APPELLATION
CÔTES DU RHÔNE

AVAILABLE VINTAGE

2022

CÔTES DU RHÔNE
APPELLATION CONTRÔLÉE
Les Peyrouses
par
ALAIN VOGÉ
RHÔNE RIVE DROITE

This wine is organically produced, we purchase it from a terroir situated as close as possible to Cornas.

Then we age it during 9 months in our oldest barrels in our cellar

It possesses the qualities of freshness we seek

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The entire domain is cultivated using organic and biodynamic viticulture.

2022 VINTAGE

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

The season was definitively scarred by the draught, from May to August. The slope 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 from the 2016 vintage and biodynamic methods used.
- Maturation in barrels of more than four years during 9 months
- Production: 24 470 bottles / 210 magnums
- Amount of sulphite reduced: 80 mg/l total SO₂ (100 mg/litre authorised in organic winemaking)



COMMENTS

2021 Vintage: “ A racy, vibrant version, with a meaty iodine note infusing a base of raspberry and cassis. Shows nice ripeness for the vintage, with singed incense and baked earth accents. Gains drive from a graphite spine, which also firms up the supple palate. Solid. Drink now.

Kristen Bieler - Wine Spectator (2023): **90/100**