

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*.

2020 VINTAGE

Healthy and easy sanitary season for the vineyard. Not the same for the winemakers and vine growers that went through the sanitary measures of covid with a lot of availability... Furthermore, the main word of 2020 vintage was “early”: budburst, flowering, ripening and harvest... started on August 20th for the first Marsannes of Saint-Péray, and finished on September 15 on the atop plots of Cornas. Well-balanced juices in Saint-Péray, without too much alcohol, after very dynamic fermentations of our natural yeasts. In Cornas, a well-balances vintage too, fruity but with ripe tannins, spicy sometimes and full-bodied, full of promises...

OUR VINE GROWING AND WINEMAKING

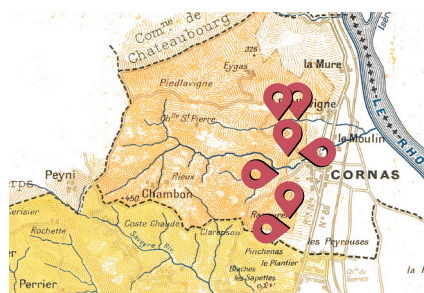
- Organic certification for the vines and wine since the 2016 vintage and biodynamic methods used.
- Syrah vines trained and pruned in the Gobelet style and supported by stakes.
- Harvests picked manually.
- All the grappes are de-stemmed.
- Fermentation with natural yeasts and maceration for 3 weeks 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 52 mg/l of SO₂ (100 mg/l authorised in organic winemaking).
- Production: 13 839 bottles /308 magnums.
- Ageing potential: 10 years.



COMMENTS

2020 Vintage: “Dark and alluring yet also pretty, with expressive violet, dried lavender and blackberry paste built atop an underlying freshness. Concentrated on the palate, with balsamic, black pepper and subtle iodine building on the meaty, plump character. A beam of iron and firming tannins dry out the finish. though this is drinking great now . Drink now through 2032 ”

Kristin Bieler - Wine Spectator (2022) : **94/100**



APPELLATION CORNAS

100 % SYRAH

TERRITORY

The appellation: 160 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

2020



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