

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*.

2023 VINTAGE

One more challenging vintage regarding the weather conditions : 2022 was hit by draught as 2023 was hit by stormy rains, and hail in special areas like Saint-Pierre. The early and virulent mildiou caused almost 25% loss on the Saint-Péray Marsanne. Things were under control at the end of July, then came a sudden and brutal heat, drying the leaves and the grapes with acidity falling down. On August 15th, the plenteous rain will unlock it all. After a focused sorting of the harvest grapes, the fermentations will take place in an easy way. The juices will show surprisingly fresh and gourmand. This vintage signature will be confirmed in the wines a few months later...

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 67 mg/l of SO₂ (100 mg/l authorised in organic winemaking).
- Production: 15 100 bottles /150 magnums.
- Ageing potential: 10 years.



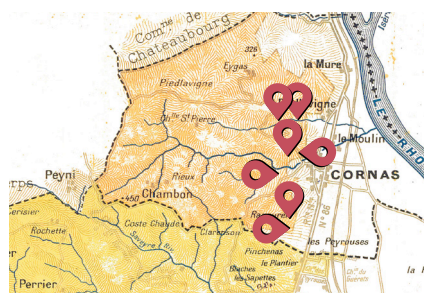
COMMENTS

2023 Vintage : " Beautiful classic Cornas with ripe black fruits, bouquet garni, and peppery, violet nuances. It's medium to full-bodied, round, supple, and undeniably delicious."

Jeb Dunnmuck (02/26/2026) : **94 / 100**

2023 Vintage : " Real elegance, with a restrained core of black currant and violet pulsing with tangy acidity and dusted in black pepper. Brown bread and tobacco merge in with a spicy, herbal thread, making for a fresh, savory finish. Offers subtle, pleasing chewiness and crushed graphite throughout. "

Kristen Bieler - Wine Spectator (03/31/2026) : **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

2023



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



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