

ALAIN VOGÉ
RHÔNE RIVE DROITE

Cornas

APPELLATION CONTRÔLÉE

LES VIEILLES VIGNES



This is our classic wine. The oldest of the Domain's wines, it was created during the 1970s to highlight the long-standing family vineyard. Vines for this wine are located in the heart of the appellation, facing those we first replanted. Les Vieilles Vignes is a wine that reflects our history and our winemaking know-how.

*

Organic and biodynamic methods are used for the entire domain.

TERROIR

Situated on slopes at an altitude of approximately 200 metres, facing South-South-East, the vines of our classic wine are on average 60 years old. Their roots delve deep down into old, worn granite rock, called *gores* locally.

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...

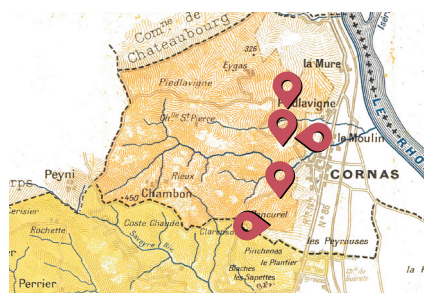
OUR VINE GROWING AND WINEMAKING

- Organic certification for the vines and wine in the 2016 vintage and biodynamic methods used.
- Syrah vines trained and pruned in the Gobelet style and supported by stakes.
- Hand-picked harvests.
- Total destemming
- Fermentation with natural yeasts and maceration for several weeks in stainless steel vats, with cap-punching and pumping-over done twice a day.
- Maturation in 228-litre barrels for 20 months, with 10 % new barrels.
- Amount of sulphite reduced: 71 mg/l total SO₂ (100 mg/litre authorised in organic winemaking)
- Production : 13 276 bottles / 412 magnums
- Ageing potential: 20 years

COMMENTS

2023 vintage: "Rosemary, woodsmoke and almond scents. Good weight of fruit, more concentrated than most 2023 Cornas. Bright, glinting acidity and a saline edge, with a long finish. A mineral expression of Cornas with edge and grit."

Matt Walls - Decanter - 01/10/2024: 95 / 100



CORNAS APPELLATION

100% SYRAH

TERRITORY

The appellation: 162 ha.
This wine's plots: 3,5 ha.

POSITION

Slopes of the localities named
*Combe, Patou, Thézier, Les
Mazards, Chaillot.*

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

