

ALAIN VOGÉ
RHÔNE RIVE DROITE
Saint-Péray
APPELLATION CONTRÔLÉE
FLEUR DE CRUSSOL



This wine was created in 1999 by Alain Vogé with the friendly assistance of the late Daniel Denis, sommelier from the Lyon area and an expert representative of Rhone Valley wines. The Crussol mountain range, which gave its name to the wine, is extremely important for the Saint-Péray AOC, because it provides limestone elements essential for making fine white wines.

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The entire domain is cultivated using organic and biodynamic viticulture.

TERROIR

Situated in the place of origin of the appellation above the village of Saint-Péray and aged 80 years, the vines are the oldest of the domain and of the appellation. This slope of granite mixed with limestone colluvium faces South-East. It stands opposite Château de Crussol and the mountain range of the same name.

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

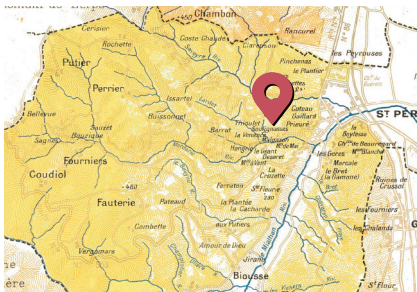
- Organic certification for the vines and wine from the 2009 vintage and biodynamic methods used.
- Marsanne vines trained and pruned in the Gobelet style and supported by stakes.
- Harvests picked manually, using plastic crates.
- Winemaking with natural yeasts, exclusively in 228-litre and 400-litre oak barrels, 20% of which are new oak.
- The wine is matured on lees for a period of 17 months.
- Amount of sulphite reduced: 46 mg/l total SO₂ (150 mg/litre authorised in organic winemaking)
- Production: 7 238 bottles / 150 magnums
- Ageing potential: 10 years.



COMMENTS

2023 Vintage: " It shows a Burgundy-like kiss of reduction as well as gorgeous quince, honeyed pineapple, minty flowers, and almond paste-like nuances. It's rich and medium to full-bodied, with a pure, layered mouthfeel, integrated acidity, and a great finish."

Jeb Dunnuck, (02/26/2026) : **95 /100**



APPELLATION SAINT-PÉRAY

100 % Marsanne

TERRITORY

The appellation: 116 ha
This wine's plots: 1.5 ha

POSITION

Locality named *La Côte*.

AVAILABLE VINTAGE

2023