

ALAIN VOGÉ  
RHÔNE RIVE DROITE

**Cornas**

APPELLATION CONTRÔLÉE

## LES VIEILLES FONTAINES



*In the locality named “La Fontaine” is a spring that used to supply water to the home of a noble family in Cornas. The wine named Les Vieilles Fontaines was first made by Alain Vogé in 1988 on this superb granite terroir, enhanced by our oldest Syrah vines. Produced only in exceptional vintages, Les Vieilles Fontaines clearly shows the strong character of Cornas and the ethos of our work. The most recent vintages produced are 2009, 2010, 2012, 2015, 2016, 2018, 2019, 2020, 2022*

*The 2010 vintage received a rating of 100/100 from Robert Parker-The Wine Advocate: a first for a Cornas wine.*

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*The entire domain is cultivated using organic and biodynamic viticulture.*

### TERROIR

This wine, produced solely in superb vintages, comes from a plot of vines aged 80 years old, planted on a magnificent granite terroir. The vines, with their roots set deep down, produce grapes of outstanding expression.

### 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.
- Partial destemming with 30% whole grapes.
- Fermentation with natural yeasts and maceration for several weeks in stainless steel vats, with daily cap-punching and pumping over.
- Maturation in 228-litre barrels for 24 months, with 15% to 20% new barrels.
- Amount of sulphite reduced: 81 mg/l total SO<sub>2</sub> (100 mg/litre authorised in organic winemaking)
- Production: 2 432 bottles
- Ageing potential: 25 years



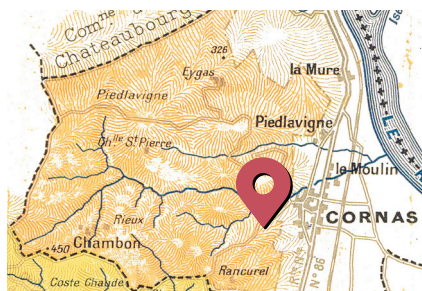
### COMMENTS

**2010 Vintage:** “One of the few perfect Cornas wines I have ever tasted is the 2010 Cornas Les Vieilles Fontaines. Even better than it was last year from barrel, (...), it remains the most backward wine of this trio, boasting an extraordinary black/purple colour as well as a remarkable perfume of spring flowers, crushed rocks, lead pencil shavings, blueberry and blackberry liqueur, licorice and truffles. Deep, full-bodied, tannic and backward with everything perfectly integrated into its personality, this is a monumental Northern Rhone. Give it several years of bottle age and drink it over the following 25-30+ years.”

Robert M. Parker Jr., Robert Parker – Wine Advocate (27/12/2012): **100/100**

**2023 Vintage:** “Ripe, exotic aromatics of black and blue fruits, blood orange, violets, and incense, with some peppery nuances emerging with air.”

Jeb Dunnuck (02/26/2026) : **94-96/100**



### APPELLATION CORNAS

100 % SYRAH

### TERRITORY

The appellation: 162 ha.  
This wine's plots: 0,9 ha.

### POSITION

Locality named *La Fontaine*.

### AVAILABLE VINTAGE

2023

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