

ALAIN VOGE
RHÔNE RIVE DROITE
Saint-Péray
APPELLATION CONTRÔLÉE
ONGRIE



Renamed Ongrie for the 2015 vintage, this wine first created in 1984 was initially called Cuvée Boisée and then Terres Boisées, referring to winemaking and maturation in barrels on lees, for which Alain Voge was the pioneer in Saint-Péray, thirty years ago. At that time, the majority of Saint-Péray's production was made according to the traditional method and winemaking was done in vats. Prior to the French Revolution, Ongrie was written without an H. The origin of this name is linked to a tannery activity established at this site in medieval times, reputed for its special processing of leathers using ointments (from the Latin word "ungere", meaning to oil or to grease).

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The entire domain is cultivated using organic and biodynamic viticulture.

TERROIR

The vines, approximately fifty years old, are planted on very old alluvium of the Rhône enriched with granite colluvium. The presence in the soil of limestone and clay elements explains the minerality and particular freshness of this wine.

2024 VINTAGE

Winter 2024 was more wet than 2023. This humidity turned into a real rainy season all along the springtime. The virulence of mildiou had no mercy with the marsannes in Saint-Péray, which is less windy than the close other appellations. Despite all efforts and rigor, our team couldn't avoid about 35% loss on the white wines. The threats of fungal diseases even touched the less sensitive syrahs from Cornas. Like in 2024, summer turned into heat at the beginning of August, but during a shorter time. Dry storms on August 15th did not enhance the juice in the grapes but the end of season was perfect with a welcomed period of northern wind. The mistral provided a healthy sanitary situation, and a well-balanced maturity of aromas and tannins, which is the signature of great vintages both for white and red wines. Low volumes but high quality.

APPELLATION SAINT-PÉRAY

100 % MARSANNE

TERRITORY

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

POSITION

Hongrie, historical locality in Saint-Péray's vine growing.

AVAILABLE VINTAGE

2024

OUR VINE GROWING AND WINEMAKING

- Organic certification for the vines and wine in the 2009 vintage and biodynamic methods used.
- Marsanne vines trained and pruned in the Gobelet style and supported by stakes.
- Hand-picked harvests.
- Winemaking using traditional yeasts, exclusively in 228-litre and 400-litre oak barrels, with 20 % new oak.
- Maturation on fine lees for 13 months.
- Amount of sulphite reduced: 61 mg/l total SO₂ (150 mg/litre authorised in organic winemaking)
- Production: 3 736 bottles
- Ageing potential: 5/7 years.



COMMENTS

2024 Vintage : "It offers ripe golden fruits, spice, brioche and croissant, with subtle lees influence. It is medium to full-bodied and has a pure, layered mouthfeel, nicely integrated acidity, and outstanding length. This is a beautiful, layered, elegant Saint-Péray that will benefit from bottle age."

Jeb Dunnuck (02/26/2026) : **91-93/100**