

ALAIN VOGE
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*.

2015 VINTAGE

It was an early, sun-kissed vintage. Sufficient rain in August alleviated the intense heat and drought conditions of the month of July. Yields were good. The wines are rich and powerful, but lively thanks to a touch of acidity in the reds, the distinctive feature of a magnificent vintage.

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.
- The majority of grapes de-stemmed.
- 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 18 months; no new wood.
- Amount of sulphite reduced: a total of 45 mg/l of SO₂ (100 mg/l authorised in organic winemaking).
- Production: 15.000 bottles /150 magnums.
- Ageing potential: 10 years.

COMMENTS

2015 Vintage: “As to the young vine cuvée, notes of wild herbs, peppered meats, garrigue, and sweet currants and blackberries all emerge from Voge’s 2015 Cornas *Les Chailles*, and it has full-bodied richness and incredible purity. As always, it has a polished, seamless style, yet it is 100% Cornas through and through. It should drink nicely in its youth and last for 15+ years.”

Jeb Dunnuck, Robert Parker – *Wine Advocate* 2015 (30/12/2016): **91-93/100**.



APPELLATION CORNAS

100 % SYRAH

TERRITORY

The appellation: 145 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*.

AVAILABLE VINTAGE

2015



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