



APPELLATION  
CÔTES DU RHÔNE

AVAILABLE VINTAGE

2023

CÔTES DU RHÔNE  
APPELLATION CONTRÔLÉE  
**Les Peyrouses**  
*par*  
ALAIN VOGÉ  
RHÔNE RIVE DROITE

*This wine is organically produced, we purchase it from a terroir situated as close as possible to Cornas.*

*Then we age it during 9 months in our oldest barrels in our cellar*

*It possesses the qualities of freshness we seek*

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

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 2016 vintage and biodynamic methods used.
- Maturation in barrels of more than four years during 9 months
- Production: 20 513 bottles / 412 magnums
- Amount of sulphite reduced: 64 mg/l total SO<sub>2</sub> (100 mg/litre authorised in organic winemaking)



COMMENTS

**2023 Vintage:** " Beautiful Syrah character emerges in its red and black fruits, violets, ground pepper, and subtle bouquet garni-like nuances. It's medium-bodied, with fresh, focused mouthfeel, supple tannins, and a good finish."

Jeb Dunnuck (02/26/2026) : 90/100