



ALAIN VOGÉ
RHÔNE RIVE DROITE
Saint-Péray
APPELLATION CONTRÔLÉE
HARMONIE

First vintage produced in 2001.

With this blend of different plots, our aim is to express as accurately as possible the character of the Marsanne grape variety.

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The entire domain is cultivated using organic and biodynamic viticulture.

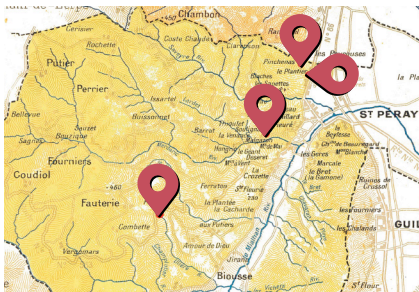
TERROIR

The vines, on average thirty years old, are planted on *colluvium* mixed with coarse sand comprised of granite and clay-limestone.

2025 VINTAGE

Despite historically low yields, 2025 stands out as one of the great vintages of this decade and probably of the last 30 years... A vintage that is at once powerful, deeply complex and endowed with a distinct finesse: the terroir's distinctive character enhances the exceptionally concentrated fruit without ever compromising on elegance. Following a wet spring and a rather poor fruit set, the summer season shifted to very dry conditions, marked by a significant water deficit. Two heatwaves, in June and then in August — the latter being longer and more intense — had a major influence on the ripening of the grapes and significantly reduced yields. These conditions have produced Cornas wines of a level of concentration rarely seen. The tannins are particularly ripe, the colour is deep and intense, and the flavour profile expresses great richness: plenty of fruit, with a very pronounced spicy dimension. The distinctive character of the Cornas terroirs, derived from highly weathered granite (gorrhes), comes into its own, bringing finesse and freshness to the palate and balancing the vintage's power. Despite exceptional concentration, the balance between alcohol and acidity is preserved, ensuring harmonious and elegant wines. There is a noticeable increase in body, with a fuller, more enveloping structure.

In Saint-Péray, the picture is similar: the vintage certainly displays fine richness and greater concentration ; yet above all, it maintains balance and finesse thanks to the characteristic freshness of the Marsanne grape.



APPELLATION SAINT-PÉRAY

100 % MARSANNE

TERRITORY

The appellation: 115 ha.
This wine's plots: 1.2 ha.

POSITION

A combination of plots: localities named *Grandes Blaches, Prieuré, Les Sagnes, Perrier*

AVAILABLE VINTAGE

2025

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 at low temperature in concrete vats.
- Malo-lactic fermentation.
- Maturation on fine lees in concrete vats for approximately 8 months.
- Bottling in springtime after the harvest.
- Amount of sulphite reduced: 60 mg/l total SO₂ (150 mg/litre authorised in organic winemaking)
- Production: 6 748 bottles
- Ageing potential: 5 years



COMMENTS

2024 vintage : “ Beautifully pure aromatics of quince and tart peach intermixed with white flowers, almond paste, and a kiss of minerality define the bouquet. It's medium-bodied and balanced, with juicy acidity and plenty of mid-palate depth.”

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



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