



ALAIN VOGÉ
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.

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

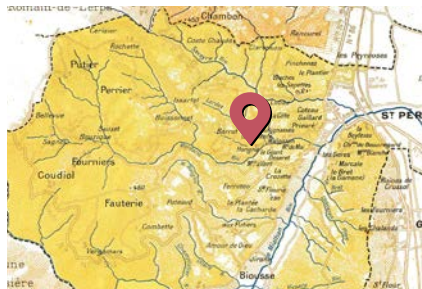
- Organic certification for the vines and wine in the 2009 vintage and biodynamic methods used.
- Marsanne vines trained and pruned in the Gobelet style and supported by stakes.
- Hand-picked harvests.
- Winemaking using traditional yeasts, exclusively in 228-litre and 400-litre oak barrels, with 30% new oak.
- Maturation on fine lees for 13 months.
- Amount of sulphite reduced: 42 mg/l total SO₂ (150 mg/litre authorised in organic winemaking)
- Production: 6.000 bottles / 300 half-bottles
- Ageing potential: 5/7 years.



COMMENTS

2015 Vintage: "Coming all from the Hongrie lieu-dit, it has terrific notes of caramelized orchard fruits, white flowers and honeysuckle, medium-bodied richness, integrated acidity and a clean, lengthy finish. Drink it over the coming 7-8 years."

Jeb Dunnuck, Robert Parker – *Wine Advocate* (30/12/2016): **90-92/100**.



APPELLATION SAINT-PÉRAY

100 % MARSANNE

TERRITORY

The appellation: 85 ha.
This wine's plots: 1.5 ha.

POSITION

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

AVAILABLE VINTAGE

2015