



APPELLATION CORNAS

100 % SYRAH

TERRITORY

The appellation: 162 ha. This wine's plots: 0,5 ha.

POSITION

Locality named Saint-Pierre.

AVAILABLE VINTAGE

2021





APPELLATION CONTRÔLÉI

CHAPELLE SAINT-PIERRE

In recent years, the oldest vines planted on the Saint-Pierre site (5000 m² in 1999) have formed part of the blend for our hillside cuvée "Les Vieilles Vignes". The very special identity of this wine, which is always vinified and matured separately, led us to create a unique and rare parcel-based cuvée, which is only made when the balance is perfect.

Vintages produced: 2016, 2019,2021

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The entire domain is cultivated using organic and biodynamic viticulture.

TERROIR

Alain Voge was one of the first to plant vines on the heights of the Cornas appellation, around the 'Saint-Pierre-aux-liens' chapel, because he was convinced that on these granite slopes at an altitude of 400 metres, freshness and finesse would be needed to produce a great wine.

2021 VINTAGE

An opposite vintage...The historical frost on April 8th hit our vineyard in Saint-Péray and the bottom of Cornas, after a too hot episode in February. 50 % in Saint-Péray were finally lost, and only 2 wines were produced: Harmonie and Fleur de Crussol, showing a very beautiful quality, coming from the freshness of the season.In Cornas, the yields of the slops have almost compensated the missing frozen harvest. The very rainy (896 mm/m²) and late season (harvest from September 13th to October 2nd) offer an "old-school" vintage, fresh, delicate and smooth, with lower level of alcohol, but less time lag between alcoholic and phenolic ripeness than in the hot and dry vintages.

OUR VINE GROWING AND WINEMAKING

- Organic certification for the vines and wine in the 2016 vintage and biodynamic methods used.
- Syrah vines trained and pruned grown in Cordon de Royat, trellising on wires.
- Hand-picked harvests.
- Total destemming.
- Fermentation with natural yeasts and maceration for several weeks in stainless
- steel vats, with daily cap-punching and pumping over.
- Maturation in 228-litre barrels for 20 months, with no new barrels.
- Amount of sulphite reduced: 58 mg/l total SO_2 (100 mg/litre authorised in organic winemaking)
- Production: 3.953 bottles / 210 magnums
- Ageing potential: 15 years

COMMENTS

2021 Vintage: "(from barrels) dark red; the nose is elegant, holds up well, reveals aromas of raspberry and blackberry, has a sunny curve, is pretty and approachable. The palate begins with an aromatic, floral note, gains in density, offers a lively, clean tone, and is also elegant, with a freshness that is very much in evidence. It reflects a well-applied vinification, with an intensity of small red fruit towards the finish. 13°. From 2026+. 2044-46."

John Livingstone – Drink Rhone (11/2022): ****

