



ALAIN VOGÉ
RHÔNE RIVE DROITE
Saint-Péray
APPELLATION CONTRÔLÉE
FLEUR DE CRUSSOL

This wine was created in 1999 by Alain Voge with the friendly assistance of the late Daniel Denis, sommelier from the Lyon area and an expert representative of Rhone Valley wines. The Crussol mountain range, which gave its name to the wine, is extremely important for the Saint-Péray AOC, because it provides limestone elements essential for making fine white wines.

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The entire domain is cultivated using organic and biodynamic viticulture.

TERROIR

Situated in the place of origin of the appellation above the village of Saint-Péray and aged 80 years, the vines are the oldest of the domain and of the appellation. This slope of granite mixed with limestone colluvium faces South-East. It stands opposite Château de Crussol and the mountain range of the same name.

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

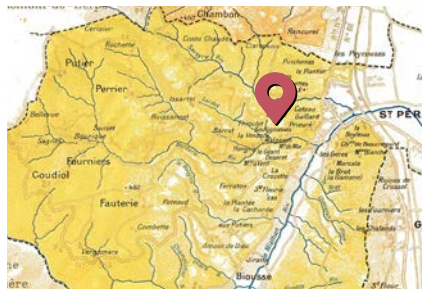
- Organic certification for the vines and wine in the 2009 vintage and biodynamic methods used.
- Marsanne vines trained and pruned in the Gobelet style and supported by stakes.
- Harvests picked manually, using plastic crates.
- Winemaking with natural yeasts, exclusively in 228-litre and 400-litre oak barrels, 30% of which are new oak.
- The wine is matured on lees for a period of 16 months.
- Amount of sulphite reduced: 56 mg/l total SO₂ (150 mg/litre authorised in organic winemaking)
- Production: 7.000 bottles / 120 magnums
- Ageing potential: 10 years.



COMMENTS

2015 Vintage: "In addition to Cornas, Voge continues to be one of the leaders in the St-Péray appellation. Their 2015 Saint Péray *Fleur de Crussol* is a rich, concentrated effort that offers loads of caramelized peach, honeysuckle, toasted bread and a kiss of saltiness in its nicely balanced personality. Made from 100% Marsanne that spent 17 months in 30% new barrels, it has juicy acidity and beautiful minerality, and will keep for over a decade."

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



APPELLATION SAINT-PÉRAY

100 % Marsanne

TERRITORY

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

POSITION

Locality named *La Côte*.

AVAILABLE VINTAGE

2015