

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 Vogé 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).*

\*

*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.

## 2017 VINTAGE

One more early vintage (harvest started in the last week of August). 2017 was an easy season for the phytosanitary treatments. However, the lack of water all along the year, a short heat wave during the flowering, and an unusual draught in September reduced the attended yield (40 % juice less for the whites and for the reds). Bad surprise, in spite of very beautiful quality...

## OUR VINE GROWING AND WINEMAKING

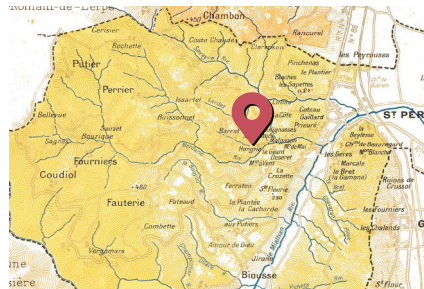
- Organic certification for the vines and wine in the 2009 vintage and biodynamic methods used.
- Marsanne vines trained and pruned in the Gobelet style and supported by stakes.
- Hand-picked harvests.
- Winemaking using traditional yeasts, exclusively in 228-litre and 400-litre oak barrels, with 30% new oak.
- Maturation on fine lees for 13 months.
- Amount of sulphite reduced: 54 mg/l total SO<sub>2</sub> (150 mg/litre authorised in organic winemaking)
- Production: 4 450 bottles
- Ageing potential: 5/7 years.



## COMMENTS

**2017 Vintage:** "The 2017 Saint-Péray Ongrie was hard to read on this occasion and was youthful and unformed, with bright, racy acidity but good concentration. Hide bottles for a year and hope it comes together. Note: This cuvée was created in 1984 and was originally called Cuvée Boisée and then Terres Boisées. It was renamed Ongrie in 2015."

Jeb Dunnuck- (20/12/2018): **89-91/100**



## 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

2017