



First vintage produced in 2001.

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The entire domain is cultivated using organic and biodynamic viticulture.

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

Healthy and easy sanitary season for the vineyard. Not the same for the winemakers and vine growers that went through the sanitary measures of covid with a lot of availability... Furthermore, the main word of 2020 vintage was “early”: budburst, flowering, ripening and harvest... started on August 20th for the first Marsannes of Saint-Péray, and finished on September 15 on the atop plots of Cornas.

Well-balanced juices in Saint-Péray, without too much alcohol, after very dynamic fermentations of our natural yeasts. In Cornas, a well-balanced vintage too, fruity but with ripe tannins, spicy sometimes and full-bodied, full of promises...

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: 55 mg/l total SO₂ (150 mg/litre authorised in organic winemaking)
- Production: 8 280 bottles
- Ageing potential: 5 years



100 % MARSANNE

TERRITORY

The appellation: 110 ha.
This wine's plots: 1.2 ha.

POSITION

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

AVAILABLE VINTAGE

2020



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