



CORNAS APPELLATION

100% SYRAH

TERRITORY

The appellation: 162 ha.
This wine's plots: 3,5 ha.

POSITION

Slopes of the localities named
Combe, Patou, La Côte,
Thézier, Les Mazards, Chaillot.

AVAILABLE VINTAGE

2019

ALAIN VOGÉ
RHÔNE RIVE DROITE

Cornas

APPELLATION CONTRÔLÉE

LES VIEILLES VIGNES

This is our classic wine. The oldest of the Domain's wines, it was created during the 1970s to highlight the long-standing family vineyard. Vines for this wine are located in the heart of the appellation, facing those we first replanted. Les Vieilles Vignes is a wine that reflects our history and our winemaking know-how.

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Organic and biodynamic methods are used for the entire domain.

TERROIR

Situated on slopes at an altitude of approximately 200 metres, facing South-South-East, the vines of our classic wine are on average 60 years old. Their roots delve deep down into old, worn granite rock, called *gores* locally.

2019 VINTAGE

For the third year in a row, it was a hot and dry season, but less early than the two before. The hydric deficit and heats that blocked the maturities on some sensitive plots, have been compensated by two beautiful rains at the end of the season. Light powdery mildew pressure on all the vineyard.

It should be noted that the historical terroir of Saint-Péray (old Marsanne vines on clay-limestone soils) shows excellent capabilities in heatwave conditions.

The quality of harvest was very good at the end, normal quantities, and very beautiful juices after the winemaking.

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 in the Gobelet style and supported by stakes.
- Hand-picked harvests.
- Partial destemming with 20% whole grapes.
- Fermentation with natural yeasts and maceration for several weeks in stainless steel vats, with cap-punching and pumping-over done twice a day.
- Maturation in 228-litre barrels for 20 months, with 15% new barrels.
- Amount of sulphite reduced: 47 mg/l total SO₂ (100 mg/litre authorised in organic winemaking)
- Production : 14 395 / 405 magnums
- Ageing potential: 20 years



COMMENTS

2019 vintage: "The 2019 Cornas Les Vieilles Vignes is similarly inky colored and has a classic nose of plums, Asian spices, sandalwood, and iron. Medium to full-bodied, with good acidity and ripe tannins, it doesn't have the sheer weight, richness, or girth of the Vieilles Fontaines, yet it's certainly a more classic Cornas that will be approachable with just 3-4 years of bottle age yet evolve for twenty years if you're so inclined."

Jeb Dunnuck, 16/02/2022 : **97/100**