



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 Voge 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).

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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.

2016 VINTAGE

2016 was a standard vintage for our terroirs, with fine weather conditions, but it was a year that forced us to be extremely vigilant to watch out for any attack of fungal disease. Yields were good. Everything was well balanced; the wines are marked by elegance, while conveying the typical character of Cornas and Saint-Péray.

OUR VINE GROWING AND WINEMAKING

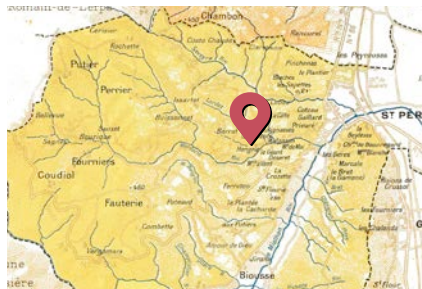
- Organic certification for the vines and wine in the 2009 vintage and biodynamic methods used.
- Marsanne vines trained and pruned in the Gobelet style and supported by stakes.
- Hand-picked harvests.
- Winemaking using traditional yeasts, exclusively in 228-litre and 400-litre oak barrels, with 30% new oak.
- Maturation on fine lees for 13 months.
- Amount of sulphite reduced: 45 mg/l total SO₂ (150 mg/litre authorised in organic winemaking)
- Production: 5.470 bottles / 200 half-bottles
- Ageing potential: 5/7 years.



COMMENTS

2016 Vintage: "30 year old vines from the lieu-dit of Hongrie. It has a slight marzipan nuttiness, and a hint of vanilla pod from the oak. Rounded but not overly fat in the mouth, with a good acid line. It's a long, keen style with restrained power and minerai glints, bringing added freshness and detail. Assured."

Matt Walls – *Decanter* (09/09/2017): **93/100**



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

2016