



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

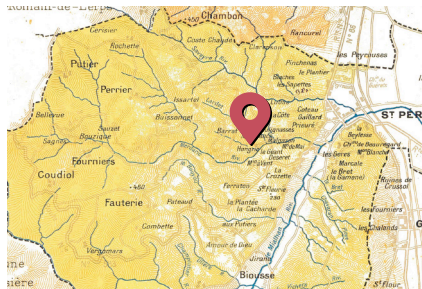
The vines, approximately fifty years old, are planted on very old alluvium of the Rhône enriched with granite colluvium. The presence in the soil of limestone and clay elements explains the minerality and particular freshness of this wine.

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.



APPELLATION SAINT-PÉRAY

100 % MARSANNE

TERRITORY

The appellation: 112 ha.
This wine's plots: 1.5 ha.

POSITION

Hongrie, historical locality in Saint-Péray's vine growing.

AVAILABLE VINTAGE

2019

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 SO₂ (150 mg/litre authorised in organic winemaking)
- Production: 8 614 bottles
- Ageing potential: 5/7 years.



COMMENTS

2019 Vintage: *"Honeysuckle, meadow flowers and summer grasses, this is full-bodied with good concentration and freshness for the vintage. Acidity is low, but there's enough to bring a sense of balance. Very rich and opulent this year, better than most other Saint-Péray's."*

Matt Walls - Decanter (05/10/2020) : **91/100**