



ALAIN VOGÉ
RHÔNE RIVE DROITE
Saint-Péray
APPELLATION CONTRÔLÉE
HARMONIE

First vintage produced in 2001.

With this blend of different plots, our aim is to express as accurately as possible the character of the Marsanne grape variety.

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The entire domain is cultivated using organic and biodynamic viticulture.

TERROIR

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

2017 VINTAGE

OUR VINE GROWING AND WINEMAKING

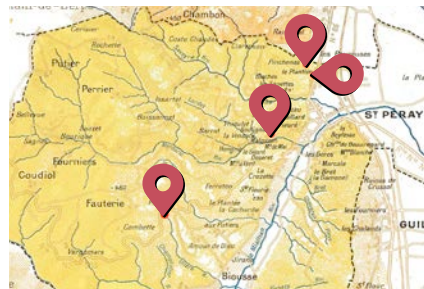
- Organic certification for the vines and wine in the 2009 vintage and biodynamic methods used.
- Marsanne vines trained and pruned in the Gobelet style and supported by stakes.
- Hand-picked harvests.
- Winemaking at low temperature in concrete vats.
- Malo-lactic fermentation.
- Maturation on fine lees in concrete vats for approximately 10 months.
- Bottling in springtime after the harvest.
- Amount of sulphite reduced: 53 mg/l total SO₂ (150 mg/litre authorised in organic winemaking)
- Production: 5.000 bottles
- Ageing potential: 3 years



COMMENTS

2016 Vintage: "Flowers, citrus oil and hints of tangerine emerge from the 2016 Saint-Péray Harmonie (100% Marsanne), which is fresh, lively, concentrated and elegant. Like the Saint-Péray Ongrie release, it needs time."

Jeb Dunnuck, (24/01/2018) : **90/100.**



APPELLATION SAINT-PÉRAY

100 % MARSANNE

TERRITORY

The appellation: 85 ha.
This wine's plots: 1.2 ha.

POSITION

A combination of plots:
localities named *Le Plantier*, *Prieuré*,
Chamblard

AVAILABLE VINTAGE

2017



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