

ALAIN VOGE
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.

2018 VINTAGE

One more early vintage (harvest started in the last week of August). A very rainy springtime from mid-May to mid-June, with a very heavy mildew pressure on the St Péray marsannes, mobilized our teams 100% for the phytosanitary protection (organic and biodynamic). A very correct crop in the end, and a high-level vintage in the horizon, despite the uncommon heatwave during the harvesting...

OUR VINE GROWING AND WINEMAKING

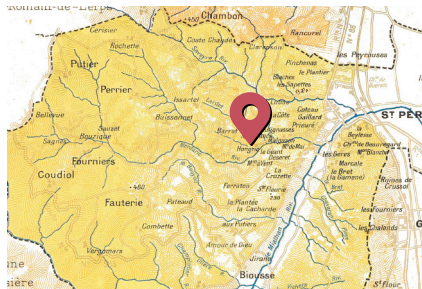
- Organic certification for the vines and wine in the 2009 vintage and biodynamic methods used.
- Marsanne vines trained and pruned in the Gobelet style and supported by stakes.
- Hand-picked harvests.
- Winemaking using traditional yeasts, exclusively in 228-litre and 400-litre oak barrels, with 30% new oak.
- Maturation on fine lees for 13 months.
- Amount of sulphite reduced: 53 mg/l total SO₂ (150 mg/litre authorised in organic winemaking)
- Production: 5 132 bottles
- Ageing potential: 5/7 years.



COMMENTS

2018 Vintage: "The 2018 Saint-Péray Ongrie should be outstanding. It's a richer, medium to full-bodied, yet still elegant Saint-Péray. Notes of white currants, brioche, and a touch of honey all emerge from the glass, and it's nicely balanced and has good acidity."

Jeb Dunnuck- (12/12/2019) : **90-92/100**



APPELLATION SAINT-PÉRAY

100 % MARSANNE

TERRITORY

The appellation: 110 ha.
This wine's plots: 1.5 ha.

POSITION

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

AVAILABLE VINTAGE

2018