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ALAIN VOGÉ
RHÔNE RIVE DROITE

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*The history of our company
is an archetypal one*

In 1905, Alain's great-grandfather, Henri Voge, crossed the Rhone river to settle on its right bank. His grandfather and then his father took over the business, one after the other, each generation expanding the family's agricultural activity. The family had two occupations: fruit merchant and vine grower, on land purchased gradually over the years. In 1961, Alain starts working alongside his father, who sadly dies suddenly at an early age in 1965.

Assisted by his mother, Alain takes on the management of the farm and the vines. Turning to his advantage a disagreement he had with a wine merchant, he begins to develop the sale of bottled wines, a flourishing business at the time. Already a committed vine grower, he becomes a fervent protector of vines. In 1972, when new zoning ordinances are announced, with great foresight but entirely alone in

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his combat, Alain defends the Cornas winegrowing area against the spread of urbanisation.

In 1980, Alain Voge decides that he will concentrate his efforts on just one profession, that of winegrower. It's the start of a new project for the domain and for the winegrowing area too. Because although Alain Voge's mind is full of ideas to improve unceasingly the quality and boost the renown of his wines, his work is also a tremendous encouragement for other winegrowers and therefore an asset for the recognition of the Cornas and Saint-Péray appellations, at this point in keen competition with the Côte-Rôtie, Condrieu and Hermitage appellations.

Between 1979 and 2000, Alain Voge leaves nothing to chance. He begins a mammoth task of clearing and redeveloping the hillsides of Cornas; once again he gets involved with protecting the area of the Cornas appellation threatened by revision. He draws inspiration from the Burgundy style to make the first Saint-Péray still wine vinified in barrels and revives the appellation with the *Cuvée Boisée*. He creates the Cornas *Les Vieilles Fontaines* and the Saint-Péray *Fleur de Crussol*. He orders the construction of a new cellar; launches a new vineyard planted in the higher part of Cornas at an altitude of 380 metres.

During this period, Alain Voge makes headway. With insight for his own domain, he's also endowed with a powerful community spirit for his region. His years as a rugby player combined with strong convictions and deeply felt human values have created within him the will to be a defender of private and public heritage.

In 2004, the foundations of the domain are firmly established in the roots of Cornas and the brand name Alain Voge is solid. Its founder then decides once again to look towards the future. The company SARL Alain Voge is founded with a managing director named Albéric Mazoyer, who is from the Ardèche region like Alain. Under his management, the conversion to organic growing of vineyards in Saint-Péray begins in 2006. Albéric chose Laurent Martin as vineyard manager; they have known one another for a long time and share the same sensitivities about viticulture being in harmony with nature. In 2012, Lionel Fraisse, a native of the Ardèche region too, but living in Saint-Péray, arrives at the domain. Nephew of Robert Fraisse, another leading figure in the history of the winegrowing area and a lifelong friend of Alain Voge, he assists Albéric with production and sales. In 2016, the entire Alain Voge wine estate is certified for organic winegrowing.

With its wealth of heritage and the renown of its wines, Alain Voge has consolidated its image in France and elsewhere around the world as the leading domain of Cornas and Saint-Péray. Alain is still present, but has handed over with precision, kindness and confidence. As was the case for him in his own era, he knows that Albéric is in the flow of modernity with new techniques, whilst asserting his affinity with a certain ethos about wine. Uphold heritage and draw inspiration from it to move forward: this enlightened classicism is the hallmark of Alain Voge.

*Cornas and Saint-Péray,
winegrowing areas carved out by the Rhône*

In the vicinity of Valence, Cornas is the last northern appellation for red wines on the right bank of the Rhone river; the appellation for white wines, Saint-Péray, comes just after. It is an understatement to say this river has formed absolutely stunning geographical features here. Vines cling to steep slopes laid out in terraces (or chalets), some of them with just a few rows of vines. Although the Rhone river has distinctly carved out the morphology of these winegrowing areas, this has taken millions and millions of years, an eternity on a human time scale, but simply a flash in cosmic time. Rock fracturing produced vast surfaces of coarse sand. Vines are planted in those facing South or East. The soils are mainly comprised of granite. This ideal collaboration between climate and soils can be found in the wines. Our Cornas wines seem almost to have been carved from the granite, their body expresses a stone character and our Saint-Péray wines are lively with an exceptional mineral flavour.

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*Our role in the vineyard:
a landscape project*

This distinctive, impressive mountainous area undoubtedly explains the fact that only a few grape varieties are cultivated in the northern part of the Rhone Valley. For our red wines, Syrah grown on steep slopes is sufficient to convey the character of our wines. For our white wines, unlike many others, we have decided to grow just the Marsanne variety.

With one glance at the landscape, all the difficulty of working with this land can be perceived, but also the obvious fact that our wines must resemble it. From this point of view about soil, stems another concerning the vegetation and flora. How could we imagine for even a moment that these plants, trees and flowers have made no contribution to the quality and delicacy of our wines? When we talk about this vegetation, it is indeed a botanic complement for our vines and wines. Our vines, our appellations and our wines would not exist without taking into consideration this natural “green” aspect: oak trees, pines, broom bushes, boxwood, rock roses, honeysuckle...

This is why the core of our profession naturally involves taking into consideration soils and climate, but also observing the surrounding vegetation. Without this, redeveloping plots of Cornas at the top of hillsides or being able to differentiate cooler hillsides would have been quite simply impossible.

So this is why in 2006, when continuing with work that protects our eco-system, we also chose organic and biodynamic methods for our vine growing.

Natural grassing down between our vine rows with plants that grow locally enables the aeration of the soil and encourages the roots of the vines to plunge deeply down into the earth. Some plants contain large quantities of nitrogen, others less. Their impact on the “wine-producing potential” of our vines is essential. How many fragrances exuded seem to come straight from nature? Of course, specific characteristics of each grape variety are distinct in the wines. Marsanne is inevitably associated with acacia honey, almonds and white flowers found in our region. Syrah brings aromas of blackcurrant, blackberry, violet, liquorice and spices... Natural, vegetal, floral... is there one of these characteristics that does not come from the same land as our wines? Thyme, rock rose and wild grasses grow everywhere. Our Cornas wines possess the flavour of this dry land, because they are grown upon it. Our Saint-Péray wines, surrounded by acacia trees, bring us back to nature too.

Botanic fragrances circulate in the air and in the earth; the vine draws its inspiration from them in the primary sense of the term.

Our biodynamic vine growing is the guarantee of having the best possible perception of our wines.

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*Our role in the cellar:
understand fully so that our wines
more clearly bear our hallmark*

Our wines come from the earth, plants, roots, grasses and flowers... Our vine growing involves protecting natural abundance in our grapes. Our winemaking methods consist of revealing this in our wines. Imagining these wines means that we carefully observe rather than supervise, and we guide more than we direct. Thinking about the vineyard plot by plot; doing advanced studies on pressing, settling, lees and turbidity; choosing the finest barrels; considering the length of time for maturation, the proportion of new oak to be used: each of these questions has always been part of life at the domain. But for us, this logical way of thinking, this precision and pragmatism must act as a means of enhancing taste to serve our sensitivity and not as elements to mark a certain style. The only thing we really want to control is nature's contribution which must remain in our wines so that they possess the taste of their place of origin, without having the rustic aspect of this mountainous area. Freshness and delicacy are the distinctive features of our wines. Alain Voge's touch involves revealing this fine balance between the intangible law of nature and the flexible rule of technique. At our domain, this is an endless quest.

PORTFOLIO



Alain Voge and his father Henri in 1956



*The hillside of vines in the locality named La Fontaine,
cuvée Les Vieilles Fontaines*



At the highest part of the Cornas winegrowing area, the Chapel Saint-Pierre-aux-Liens, on one of our plots of vines



Harvests in 2016, on our plot named Thézier, locality named La Côte, which looks out onto the village of Cornas



Using a mule for debanking soil at the base of vines in our plot at the foot of the slope named La Côte



Using a winch for vine work on steep slopes



*Standing beside Éliane and Alain Voge:
Albéric Mazoyer, Lionel Fraisse, Laurent Martin and all the members of the domain's team*



THE WINES

*Organic and biodynamic methods
are used for the entire domain*

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Cornas

LES CHAILLES
LES VIEILLES VIGNES
LES VIEILLES FONTAINES

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Saint-Péray

HARMONIE
ONGRIE
FLEUR DE CRUSSOL
LES BULLES D'ALAIN

*

Saint-Joseph

LES CÔTES

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CÔTES-DU-RHÔNE

Les Peyrouses

par
ALAIN VOGÉ

ALAIN VOGÉ
RHÔNE RIVE DROITE

Cornas

APPELLATION CONTRÔLÉE

LES CHAILLES

100 % SYRAH

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POSITION

At the bottom of slopes of the localities named *Combe*,
Les Saveaux, *Cayret*, *Les Mazards*, *Chaillot* and *Chapuzes*

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TERROIR

40-year-old Syrah vines. At the bottom of granite slopes in Cornas, where soils are more fertile than further upland, bestowing the vines with hardiness and giving slightly higher yields. Proximity to the Arlettes limestone mountain range to the north explains the presence of siliceous formations, called *chailles*, specific to the Triassic geological period.

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OUR VINE GROWING AND WINEMAKING

Vines are trained and pruned in the Gobelet style and supported by stakes.

The majority of the grapes are de-stemmed.

Fermentation using natural yeasts and maceration lasting for a period of several weeks in stainless steel vats, with punching of the cap and pumping over. Wines are matured in 228-litre barrels for a period of 8 months; no new oak.

Annual production: 15.000 bottles.

ALAIN VOGÉ
RHÔNE RIVE DROITE

Cornas
APPELLATION CONTRÔLÉE

LES VIEILLES VIGNES

100 % SYRAH

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POSITION

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

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TERROIR

Situated on slopes at an altitude of approximately 200 metres, facing South-South-East, the vines of our quintessential wine are around 60 years old.

They are deeply rooted in very old, worn granite rock, locally called *gores*.

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OUR VINE GROWING AND WINEMAKING

Vines are trained and pruned in the Gobelet style and supported by stakes.

The grapes are de-stemmed partially, with 20% of grape bunches left whole.

Fermentation using natural yeasts and maceration lasting for a period of several weeks in stainless steel vats, with punching of the cap and pumping over.

Wines are matured in 228-litre barrels for a period of 20 months; 15% to 20% new oak.

Annual production: 17.000 bottles.

ALAIN VOGÉ
RHÔNE RIVE DROITE

Cornas
APPELLATION CONTRÔLÉE

LES VIEILLES FONTAINES

100 % SYRAH

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POSITION

Locality named *La Fontaine.*

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TERROIR

Only produced in the best years, this wine comes from very old vines, 80 years of age, planted in magnificent granite soil. The vine stocks, with roots set deep down in the soil, yield grapes that reveal a rare expression.

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OUR VINE GROWING AND WINEMAKING

The vines are trained and pruned in the Gobelet style and supported by stakes.

The grapes are de-stemmed partially: 20% to 30% of the grape bunches are left whole. Fermentation using natural yeasts and maceration lasting for a period of several weeks in stainless steel vats, with punching of the cap and pumping over.

Wines are matured in 228-litre barrels for a period of 24 months; 25% of new oak barrels.

Annual production: 3.500 bottles,
in the years this wine is made.

ALAIN VOGÉ
RHÔNE RIVE DROITE

Saint-Péray

APPELLATION CONTRÔLÉE

HARMONIE

100 % MARSANNE

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POSITION

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

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TERROIR

On average 30 years old, the vines are
planted on colluvium mixed with coarse sand
comprised of granite and clay-limestone.

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OUR VINE GROWING
AND WINEMAKING

Winemaking is done at low
temperature in concrete vats.

Malo-lactic fermentation is carried out.

The wine is matured on fine lees in concrete
vats for a period of 10 months.

Bottling is done in the spring following the harvest.

Annual production: 7.000 bottles

ALAIN VOGÉ
RHÔNE RIVE DROITE

Saint-Péray

APPELLATION CONTRÔLÉE

ONGRIE

100 % MARSANNE

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POSITION

Locality named *Hongrie.*

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TERROIR

On average 50 years old, the vines are planted in
very old alluvium from the Rhone, enriched with
granite colluvium. The presence of limestone
and clay elements in the soil explains the special
characteristics of minerality and freshness found in
this wine.

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OUR VINE GROWING
AND WINEMAKING

Winemaking is done exclusively in 228-litre and
400-litre oak barrels, with 30% of new wood.

The wines are matured on fine lees
for a period of 13 months.

Annual production: 6.000 bottles

ALAIN VOGE
RHÔNE RIVE DROITE

Saint-Péray
APPELLATION CONTRÔLÉE

FLEUR DE CRUSSOL

100 % MARSANNE

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POSITION

Locality named *La Côte*.

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TERROIR

These are the domain's oldest vines and at the age of 80 years old they are the oldest of this appellation; they are located in the site considered as being the origin of this appellation, above the village of Saint-Péray.

This slope of granite mixed with limestone colluvium is South-East facing. It looks towards Château de Crussol and the limestone mountain range of the same name.

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OUR VINE GROWING AND WINEMAKING

The Marsanne vines are trained and pruned in the Gobelet style and supported by stakes.

Winemaking is done using natural yeasts and only in 228-litre and 400-litre barrels, of which 30% are made of new wood.

The wine is matured on lees for a period of 16 months.

Annual production: 7.000 bottles

ALAIN VOGE
RHÔNE RIVE DROITE

Saint-Péray
APPELLATION CONTRÔLÉE

LES BULLES D'ALAIN

100 % MARSANNE

Traditional Method - Brut Nature

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POSITION

The localities named *Grandes Blaches* and *Perrier*.

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TERROIR

Of an average age of 30 years old, the vines are situated in the higher areas of the Saint-Péray appellation where there is a greater concentration of granite.

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OUR VINE GROWING AND WINEMAKING

The Marsanne vines are trained and pruned in the Gobelet style and supported by stakes. Harvests are gathered early, at the beginning of September.

Whole, uncrushed grape bunches are pressed.

Sparkling wine is made using the traditional method: the initial wine is fermented at low temperature in small stainless steel and concrete vats. The second fermentation is done in bottles. Aging is carried out by storing bottles horizontally on laths for a minimum of 3 years.

There is no addition of dosage after the wine is disgorged (Brut Nature).

Annual production: 6.000 bottles

ALAIN VOGÉ
RHÔNE RIVE DROITE

Saint-Joseph
APPELLATION CONTRÔLÉE

LES CÔTES

100 % SYRAH

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POSITION

The locality named *Les Côtes*.

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TERROIR

It is a very steep granite slope, facing South in the “showcase hillsides” of Mauves, to the south of the Saint-Joseph appellation.

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OUR VINE GROWING
AND WINEMAKING

Vines were replanted here as of 1999 and are trained and pruned in the Gobelet style and supported by stakes.

The majority of the grapes are de-stemmed, 10% to 20% of the harvest is left in whole bunches, depending on the conditions of each vintage.

Fermentation using natural yeasts and maceration lasting for several weeks in stainless steel vats, with punching of the cap and pumping over. The wines are matured in 228-litre oak barrels for a period of 16 months; no new wood.

Annual production: 5.000 bottles

CÔTES DU RHÔNE
APPELLATION CONTRÔLÉE

Les Peyrouses
par

ALAIN VOGÉ
RHÔNE RIVE DROITE

For the sake of precision and to maintain a standard of quality we consider minimal for our Cornas wines, for grapes that come from our youngest vines (less than 10 years of age), or from terroirs that are trickier to work with in difficult years, winemaking is done separately.

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To this volume, which varies from one year to the next, we add wine we buy from a terroir as close as possible to Cornas, where organic methods are used and which possesses the qualities of freshness we seek and will blend coherently with the wine from our young vines.

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Maturation is done for 12 months in barrels of more than 4 years.

Annual production: 10.000 bottles



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