



Domaine Alain Vogé

AOC Saint-Péray - Harmonie

Our Saint-Péray “Harmonie” comes from a parcel of MARSANNE. The vines of about 20 years old, are planted on calcareous and granitic deposits with a clayey / calcareous composition.



Harvesting and vinification

Harvesting is manual. The must is vinified at a low temperature in small, stainless steel vats. Then the wine is reared on lees for about 10 months, still in small vats. Bottling is done at the beginning of the spring after harvest, when the malo-lactic fermentation is over.

The wine

It has a golden colour with a juvenile aspect. The nose is delicate, with notes of white fruits (lily and seringa). In the mouth it is round with a delicate freshness and the mineral touch characteristic of its native Saint-Péray soil.

Our suggestion

An ideal wine, full of charm, for starting a meal... and discovering Saint Péray. To be served with fish “a la plancha”, salmon or a seafood carpaccio