



ALAIN VOGÉ  
RHÔNE RIVE DROITE  
**Saint-Péray**  
APPELLATION CONTRÔLÉE  
LES BULLES D'ALAIN

*With this wine, the Domain Alain Voge perpetuates Saint-Péray's custom of making traditional method sparkling wine, which established the reputation of the Saint-Péray region as of the 1830s.*

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*The entire domain is cultivated using organic and biodynamic viticulture.*

### TERROIR

Approximately 30 years old, the vines are planted on granite colluvium enriched by some limestone (*Grandes Blaches*), and in the higher areas purely granite of the Saint-Péray appellation (*Perrier*).

### 2014 VINTAGE

It should have been an early and sun-kissed vintage, but the heavy rains in September made the works difficult in the vineyard, as well as it made fresh, delicate and easy-to-drink wines. A great vintage for the white wines of Saint-Péray...

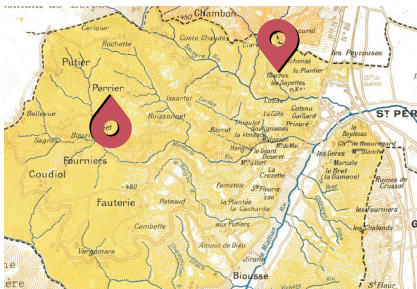
### OUR VINE GROWING AND WINEMAKING

- Organic certification since the 2017 vintage for the vines and wine, biodynamic methods used.
- Marsanne vines trained and pruned in the Gobelet style and supported by stakes.
- Harvests picked manually and early at the beginning of September, to maintain the grapes' freshness and floral aromas.
- Whole grape bunches pressed and not crushed.
- Sparkling wine made according to the traditional method: the base wine fermented at low temperature in small stainless steel and concrete vats, then a second fermentation in bottles.
- Ageing on laths for a minimum of 3 years.
- No addition of dosage after disgorging (naturally brut sparkling wine).
- Amount of sulphite reduced: 11 mg/l total SO<sub>2</sub> (185 mg/litre authorised in organic winemaking)

### COMMENTS

**2013 Vintage:** "Pale yellow. An exotically perfumed bouquet displays mineral-tinged pear, jasmine, succulent herb and lemon pith scents. Rich but energetic on the palate, offering incisive orchard and pit fruit flavors and a late jolt of smoky lees. The long, sappy finish echoes the floral note and leaves behind a subtle anise note. There's not much non-Champagne bubbly out there of this wine's quality and complexity - it spends at least three years on its lees before disgorgement and, in the case of this vintage, closer to four years."

Josh Reynolds: **91/100**



### APPELLATION SAINT-PÉRAY

100 % MARSANNE  
BRUT NATURE  
TRADITIONAL METHOD

### TERRITORY

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

### POSITION

Localities named  
*Les Grandes Blaches* and *Perrier*.

### AVAILABLE VINTAGE

2014



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