



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*).

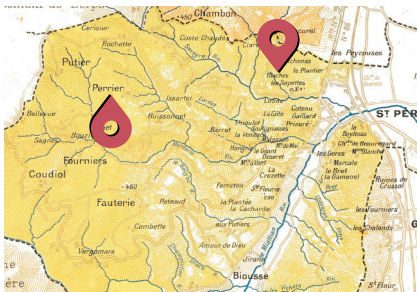
2015 VINTAGE

It was an early, sun-kissed vintage. Sufficient rain in August alleviated the intense heat and drought conditions of the month of July. Yields were good. The wines are rich and powerful, but lively thanks to a touch of acidity in the reds, the distinctive feature of a magnificent vintage.

OUR VINE GROWING AND WINEMAKING

- Organic 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' firmness.
- 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: 26 mg/l total SO₂ (135 mg/litre authorised in organic winemaking)

COMMENTS



APPELLATION SAINT-PÉRAY

100 % MARSANNE
BRUT NATURE
TRADITIONAL METHOD

TERRITORY

The appellation: 110 ha.
This wine's plots: 1.2 ha.

POSITION

Localities named
Les Grandes Blaches and *Perrier*.

AVAILABLE VINTAGE

2015



4 Impasse de l'Équerre 07130 Cornas
T. +33 (0)4 75 40 32 04 / F. +33 (0)4 75 81 06 02
contact@alain-voge.com / www.alain-voge.com

