



#### 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

2016





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.

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*).

# 2016 VINTAGE

2016 was a standard vintage for our terroirs, with fine weather conditions, but it was a year that forced us to be extremely vigilant to watch out for any attack of fungal disease. Yields were good. Everything was well balanced; the wines are marked by elegance, while conveying the typical character of Cornas and 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 grape's freshness and flower 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 4 years.
- No addition of dosage after disgorging (naturally brut sparkling wine).
- Amount of sulphite reduced: 26 mg/l total SO<sub>2</sub> (135 mg/litre authorised in organic winemaking)
- Production: 5 600 bottles / 190 magnums

#### COMMENTS

2016 : "The newest vintage of Voge'ssparkling wine, the 2016 Saint Perayles Bullesd'Alainis now made without any dosage. The nose is tight and restrained, but it's not as toasty as expected after four years entirage, with hints of Marsanne's "white paste" character and citrus. Round in the mouth but fully dry, with a long, harmonious finish, it's a nice change of pace."

Joe Czerwinski - Robert Parker Wine Advocate (22/01/2020): 91/100

