



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.

*

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*).

2018 VINTAGE

One more early vintage (harvest started in the last week of August). A very rainy springtime from mid-May to mid-June, with a very heavy mildiou pressure on the St Péray marsannes, mobilized our teams 100% for the phytosanitary protection (organic and biodynamic). A very correct crop in the end, and a high-level vintage in the horizon, despite the uncommon heatwave during the harvesting...

OUR VINE GROWING AND WINEMAKING

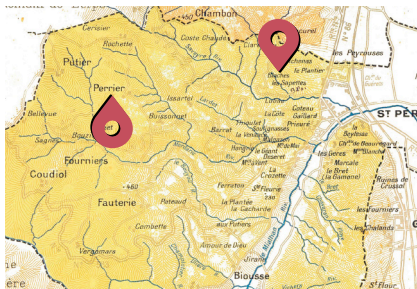
- Organic certification since the 2018 vintage for the vines and wine, biodynamic methods used.
- Marsanne vines trained and pruned in the Gobelet style and supported by stakes.
- Harvests picked manually and early at the beginning of September, to maintain the grape's freshness and flower aromas.
- Whole grape bunches pressed and not crushed.
- Sparkling wine made according to the traditional method: the base wine fermented at low temperature in 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: 6 mg/l total SO₂ (135 mg/litre authorised in organic winemaking)
- Production: 3 298 bottles/166 magnums



COMMENTS

2016 : "The newest vintage of Voge's sparkling wine, the 2016 Saint Peray les Bulles d'Alain 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



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

2018



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

