



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*).

2020 VINTAGE

Healthy and easy sanitary season for the vineyard. Not the same for the winemakers and vine growers that went through the sanitary measures of covid with a lot of availability... Furthermore, the main word of 2020 vintage was "early": budburst, flowering, ripening and harvest... started on August 20th for the first Marsannes of Saint-Péray, and finished on September 15 on the atop plots of Cornas. Well-balanced juices in Saint-Péray, without too much alcohol, after very dynamic fermentations of our natural yeasts. In Cornas, a well-balances vintage too, fruity but with ripe tannins, spicy sometimes and full-bodied, full of promises...

OUR VINE GROWING AND WINEMAKING

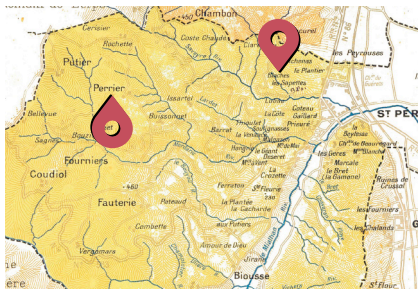
- Organic certification since the 2019 vintage for the vines and wine, biodynamic methods used.
- Marsanne vines trained and pruned in the Gobelet style and supported by stakes.
- Harvests picked manually and early at the beginning of September, to maintain the grape's freshness and flower aromas.
- 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: 10 mg/l total SO₂ (135 mg/litre authorised in organic winemaking)
- Production: 2 665 bottles/78 magnums



COMMENTS

2018 : "An alluring, tasty sparkler, with bitter minerality supporting a gush of warm apple, spice and salted brioche flavors. Offers nice richness, with ripe fruit and a full' body, all kept fresh and in check by ample quinine and wet stone elements. Drink now."

Kristen Bieler, Wine Spectator (02/2024): **90/100**



APPELLATION SAINT-PÉRAY

100 % MARSANNE
BRUT NATURE
TRADITIONAL METHOD

TERRITORY

The appellation: 116 ha.
This wine's plots: 1.2 ha.

POSITION

Localities named
Les Grandes Blaches and *Perrier*.

AVAILABLE VINTAGE

2020



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