



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*).

### 2019 VINTAGE

For the third year in a row, it was a hot and dry season, but less early than the two before. The hydric deficit and heats that blocked the maturities on some sensitive plots, have been compensated by two beautiful rains at the end of the season. Light powdery mildew pressure on all the vineyard. It should be noted that the historical terroir of Saint-Péray (old Marsanne vines on clay-limestone soils) shows excellent capabilities in heatwave conditions. The quality of harvest was very good at the end, normal quantities, and very beautiful juices after the winemaking.

### OUR VINE GROWING AND WINEMAKING

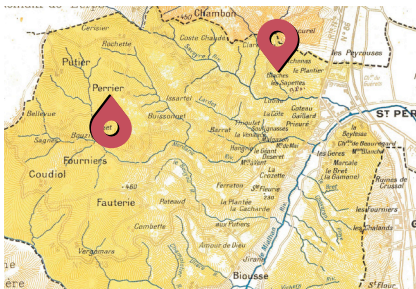
- Organic certification since the 2019 vintage for the vines and wine, biodynamic methods used.
- Marsanne vines trained and pruned in the Gobelet style and supported by stakes.
- Harvests picked manually and early at the beginning of September, to maintain the grape's freshness and flower aromas.
- 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: 22 mg/l total SO<sub>2</sub> (135 mg/litre authorised in organic winemaking)
- Production: 7 682 bottles/105 magnums



### COMMENTS

*2017 : "An unusual and delicious sparkling wine, with creamed pear and apricot, plus flashes of dried thyme and salted brioche. Rather than racy acid, the balance here is driven by chalky tannins and pithy bitterness, which deftly support the round, ripe palate. A whiff of smoke marks the fresh finish. Drink now through 2027."*

Kristen Bieler, Wine Spectator (04/2023): **91/100**



### APPELLATION SAINT-PÉRAY

100 % MARSANNE  
BRUT NATURE  
TRADITIONAL METHOD

### TERRITORY

The appellation: 112 ha.  
This wine's plots: 1.2 ha.

### POSITION

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

### AVAILABLE VINTAGE

2019



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

