



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*).

### 2022 VINTAGE

Back to a hot, dry and early vintage...

The season was definitively scarred by the draught, from May to August. The slop of Cornas had to adapt to this this situation with a very small growing, light grapes and lower yield in juice. Very nice Syrahs, but small quantities.

The deeper and clayey historical plots in the feet of Saint-Péray hillsides helped our Marsannes to carry on, and to take advantage of the welcome rain around August 15th! Like a revenge on 2021 frost, with a very beautiful harvest of white grapes at the end...

### 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: 11 mg/l total SO<sub>2</sub> (135 mg/litre authorised in organic winemaking)
- Production: 6 576 bottles/78 magnums



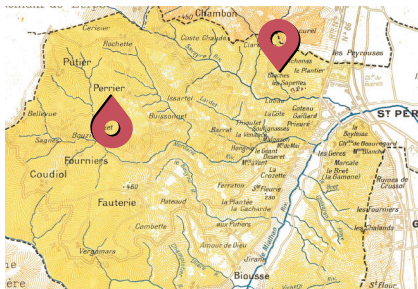
### COMMENTS

2020 Vintage : " *Enticing notes of bruised apple, herbs and fennels show a subtly honeyed dimension, with toasted hazelnut, dried hay ans salted brioche adding to the richness. The refined, racy mousse is powered by grapefruit pith acidity and sharp mineral elements. Offers a full-bodied, pleasing bitter-edged finish.* "

Kristen Bieler, Wine Spectator (03/31/2026) : **91/100**

2020 Vintage : " *A midium gold hue with very fine bubbles. It offers a classy of ripe orchard fruits, brioche, green almonds, and croissant. It's medium-bodied and has a pure, layered, elegant mousse, terrific balance, and outstanding length. I like today, yest it should keep nicely through 2035.* "

Jeb Dunnuck (02/26/2026) : **91/100**



### 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

2022



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