



## APPELLATION SAINT-PÉRAY

100 % MARSANNE BRUT NATURE TRADITIONAL METHOD

## TERRITORY

The appellation: 85 ha. This wine's plots: 1.2 ha.

# POSITION

Localities named Les Grandes Blaches and Perrier.

## AVAILABLE VINTAGE

2012





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*).

# 2012 VINTAGE

After a tricky year, rainy in springtime and at the beginning of summer, a dry, hot month of August encouraged low yields to gain excellent concentration. In the end, 2012 gives sunfilled, powerful wines, in Saint-Péray as well as in Cornas...

# 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 grapes' freshness and floral 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 a minimum of 3 years.
- No addition of dosage after disgorging (naturally brut sparkling wine).

# COMMENTS

**2011 Vintage:** "Soft but pure, with pear, brioche and green fig notes that glide through the pillowy finish. A friendly, flattering sparkler. Drink now. 420 cases made."

JM, Wine Spectator 2012 : 88/100