



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*).

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 sun-filled, 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).
- Amount of sulphite reduced: 11 mg/l total SO₂ (185 mg/litre authorised in organic winemaking)

COMMENTS

2013 Vintage: "Pale yellow. An exotically perfumed bouquet displays mineral-tinged pear, jasmine, succulent herb and lemon pith scents. Rich but energetic on the palate, offering incisive orchard and pit fruit flavors and a late jolt of smoky lees. The long, sappy finish echoes the floral note and leaves behind a subtle anise note. There's not much non-Champagne bubbly out there of this wine's quality and complexity - it spends at least three years on its lees before disgorgement and, in the case of this vintage, closer to four years."

Josh Raynolds: **91/100**

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

2013



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