



Domaine Alain Voge

AOC Saint-Péray - Les Bulles d'Alain

The 100% Marsanne grapes come from vines 15 to 20 years old on a clay / calcareous soil.
Traditional Method - Brut Nature



POSITION

The localities named *Grandes Blaches* and *Perrier*.

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TERROIR

Of an average age of 30 years old, the vines are situated in the higher areas of the Saint-Péray appellation where there is a greater concentration of granite.

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THE WINE

Les Bulles d'Alain is a wine for a celebration, with a light froth and delicate bubbles, and harmonious and delicately floral in the mouth.

OUR VINE GROWING AND WINEMAKING

The Marsanne vines are trained and pruned in the Gobelet style and supported by stakes. Harvests are gathered early, at the beginning of September. Whole, uncrushed grape bunches are pressed. Sparkling wine is made using the traditional method: the initial wine is fermented at low temperature in small stainless steel and concrete vats. The second fermentation is done in bottles. Aging is carried out by storing bottles horizontally on laths for a minimum of 3 years. There is no addition of dosage after the wine is disgorged (Brut Nature).

Annual production: 6,000 bottles