



## CHAMPAGNE LES RICEYS

### BLANC DE BLANCS

**A new lease of life for Pinot Blanc.  
Blended with Chardonnay,  
it develops a complex scent  
and is structured by a long,  
saline finish.**

#### Scores

**Decanter:** 91  
**Gault Millau:** 90  
**Bettane + Desseauve:** 90  
**Terre de Vins:** 90  
**IWSC:** 90

#### In the vineyard

**Terroir:** A variety of limestone and marls from the Kimmeridgian Jurassic era; cool and sunny semi-continental climate of southern Champagne, moderate altitude of 250 m.

**Grape varieties:** Half Blanc Vrai (Pinot Blanc) pruned using the cordon de Royat technique, blended with half single-Guyot pruned Chardonnay, with yields 20% lower than average in Champagne.

**Viticulture:** Precision viticulture with HVE (high environmental value) certification since 2015, organic practices: broad-spectrum protection, no weedkillers, soil tilling, partial grassing, organic composts, reduced treatment frequency, no insecticides.

**Environment:** Development of biodiversity by planting orchards, truffle oaks and honey plants, and by mowing grassy areas late in the year to protect pollination times, restoration of local heritage structures (small stone huts known as *cadoles*).

#### In the cellar

**Harvest:** Manual only, gradual, depending on grape ripeness. Sorting is carried out in the vineyard. The grapes are brought to the winery immediately, in perforated boxes.

**Vinification:** Slow pneumatic pressing, elimination of the "taille" must, static settling, addition of basic yeasts, natural malolactic fermentation, slight sulphiting, light filtration after cold stabilisation.

**Ageing:** At least 36 months on lees, disgorging with low dosage at 5 g/l to preserve the purity of the wine.

#### Wine

**Appearance:** Clear, golden yellow with green glints.

**Nose:** Fine and complex with a touch of exoticism: mango, plum, lime, honeysuckle, citrus fruits, fresh almonds, sweet spices.

**Palate:** Smooth, underscored with noble bitter flavours and structured with a lingering and saline finish.

**Cellaring:** Pour this wine within 3 years to enjoy its youthful qualities or wait up to 10 years for a more complex experience.

**Service:** Pour at 8-10°C and leave to breathe for 5 minutes in the glass. Serve with oysters, scallop carpaccio, ceviche, quail with grapes, or lobster.

#### Packaging

- Standard champagne bottle
- Natural cork closure
- Recyclable aluminium foil wrapping, organically sourced laminate
- Water-saving cotton label
- Pallets of 90 cases of 6 bottles flat, or 45 cases of 2x6=12 or 540 bottles

#### Analyses

**Alcohol:** 12.50%  
**Acidity:** g/l H<sub>2</sub>SO<sub>4</sub>  
**pH:** 3.00  
**Sulphites:** 56 mg/l  
**Dosage:** Extra-Brut 5 g/l

