

DOMAINE
ALEXANDRE BONNET
LES RICEYS



La Forêt

CHAMPAGNE LES RICEYS

ROSE DE SAIGNEE

Harvested from selected vineyards on one of the steepest regions facing south, La Forêt is an intense and distinguished maceration rosé: Les Riceys Pinot Noir in all its glory.

Scores

Bettane+Desseauve: 92

Le Point: 92

Gault Millau: 91

Terre de Vins: 90

Decanter: 90

In the vineyard

Terrain: Slightly ferruginous limestone and marls from the Kimmeridgian Jurassic era; cool and sunny semi-continental climate typical of southern Champagne, moderate altitude of 250 m.

Grape variety: Pinot Noir from a mass selection carried out by the estate, planted in 1974, single Guyot pruning (8 buds instead of 10), yield 40% lower than the 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 respect pollination times, restoration of local heritage structures (small stone huts known as *cadoles*).

In the cellar

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

Vinification: Manual sorting, total destemming, vatting using gravity, 72-hour maceration including chilling for 24 hours before fermentation, light sulphiting, addition of basic yeast, natural malolactic fermentation, light filtration after cold stabilisation.

Ageing: 5 years on lees, disgorging with low dosage at 5 g/l to preserve the purity of the wine.

2015 vintage: 3,497 bottles produced.

Wine

Appearance: Clear, ruby red with a touch of brick.

Nose: Intense Burlat cherry aroma, fruits of the forest, blackcurrant, blueberry, peppermint and black pepper.

Palate: Full, intense and structured with silky yet powerful tannins; an elegant wine.

Cellaring: Delicious right now, La Forêt is a truly fine wine that aficionados will be able to cellar for around twenty years.

Service: Pour at 8-10°C and decant or leave to breathe for 5 minutes in the glass. Pair with prime rib, pigeon salmis, grilled lamb chops, etc.

Packaging

- Standard champagne bottle
- Natural cork closure
- Recyclable aluminium foil wrapping, organically sourced laminate
- Water-saving cotton label
- Recycled tissue paper, wooden box and sustainably sourced cardboard packaging

Analyses

Alcohol: 12.50%

Acidity: 4.8 g/l H₂SO₄

pH: 3.04

Sulphites: 40 mg/l

Dosage: Extra-Brut 5 g/l

