

DOMAINE
ALEXANDRE BONNET
LES RICEYS



La Géande

CHAMPAGNE LES RICEYS

7 GRAPE VARIETIES

A unique cuvée of the seven traditional Champagne grape varieties grown in the same area, La Géande is a kaleidoscope of textures and flavours.

Scores

Decanter: 95/100 - A fascinating multi-blend assemblage, nose of fig, mandarin, plum and flowers. The palate is chalky, suitably austere and almost granitic on the finish which is exactly as it should be.

In the vineyard

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

Grape varieties: Pinot Noir from a mass selection carried out by the estate, planted in 1974. Chardonnay, Meunier, Blanc Vrai (Pinot Blanc), Buret (Pinot Gris), Arbane and Petit Meslier are all planted on the same plot, pruning styles vary but include Chablis, cordon de Royat and single Guyot.

Viticulture: Precision viticulture with HVE (high environmental value) certification since 2015, organic practices: broad-spectrum protection, no weedkillers, soil tilling using horses, 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 *cadolles*).

In the cellar

Harvest: Manual only, gradual, depending on the ripeness of the different grape varieties. 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, separate vinification for each grape variety, static settling, addition of basic yeasts, natural malolactic fermentation, slight sulphiting, light filtration after cold stabilisation.

Ageing: 36 months on lees, disgorging with low dosage to preserve the purity of the wine.

2017 vintage: 4,449 bottles and 50 magnums produced.

Wine

Appearance: Clear and pale with gold and green glints.

Nose: Intriguing peach, pear, fresh quince, fig, apricot, plum and mandarin aromas, floral complexity (acacia, honeysuckle) with fresh almond and sweet spices.

Palate: Opulent, powerful, mouth-watering, with an elegant mineral backbone (chalk, granite).

Cellaring: A fine sparkling wine even when young; aficionados will be able to cellar it for around twenty years.

Service: Pour at 8-10°C and decant or leave to breathe for 5 minutes in the glass.

Pair with a tuna tataki, sea bass in a salt crust or a ballotine of guinea fowl.

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: 4.3 g/l H₂SO₄

Sulphites: 55 mg/l

pH: 3.01

Zero dosage

