

DOMAINE
ALEXANDRE BONNET
LES RICEYS



BLANC LES RICEYS

COTEAUX CHAMPENOIS

FROM THE VINEYARDS OF HARDY

This exclusive and fundamental blend of Chardonnay and Pinot Noir expresses the pure, mineral essence of Les Riceys terroir.

Anecdote

This is the first vintage of still white wine ever to be produced by Domaine Alexandre Bonnet.

This limited edition is a return to what is essential, an opportunity to discover the substance and soul that all our wines share.

In the vineyard

Terroir: A variety of 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: 50% Pinot Noir from Hardy and vinified as white wine, blended with 50% Chardonnay from the Vignerons area.

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 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: Slow pneumatic pressing, static settling, alcoholic fermentation in 100% stainless steel tanks for Pinot Noir and 50/50 in tanks and Burgundy barrels of 3 wines for Chardonnay, natural malolactic fermentation, slight addition of sulphites.

Maturation: On fine lees in tanks and barrels with light stirring for 9 months then aged for 1 year in bottle.

2019 vintage: 572 bottles produced.

Wine

Appearance: Clear and bright, yellow with green and gold glints.

Nose: Wonderfully pure with floral complexity (honeysuckle, acacia), accompanied by aromas of white peach and a hint of lemon.

Palate: Full and very elegantly textured, vibrant and structured with a mineral backbone (chalk, flint).

Cellaring time: 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 it to breathe for 5 minutes in the glass. Serve with a sea bream and avocado tartare, sole meunière, warm oysters or Chaource cheese.

Packaging

- Heavy Burgundy bottle
- Natural cork closure sealed with wax
- Water-saving cotton label
- Cases of 6 bottles laid flat
- Pallets of 90 cases, 540 bottles

Analyses

Alcohol: 12.50%

Acidity: 4.55 g/l H₂SO₄

pH: 2.98

Sulphites: 58 mg/l

