

DOMAINE
ALEXANDRE BONNET
LES RICEYS



CHAMPAGNE LES RICEYS

BLANC DE NOIRS

A blend of Pinot Noirs from a variety of the estate's vineyards, this wine expresses the fine and fruity signature of the Les Riceys terroir.

Scores

CSWWC: "Best Blanc de Noirs in the world" in 2020

IWSC: 92

Le Point: 92

Decanter: 91

Mundus Vini: 91

Eric Boschman: 96

Falstaff: 92

Gault & Millau: 91

Guide DVE: 92

Mundus Vini: 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: Clonal and mass selections of Pinots Noir vines from Champagne, Burgundy and the estate itself, Guyot and cordon de Royat pruning techniques, yields 20% lower than average in Champagne. Average age of the vines: 30 years.

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 6 g/l to preserve the purity of the wine.

Wine

Appearance: Clear, yellow with gold glints.

Nose: Refined and complex fruit aromas with white (pear) and yellow (peach) fruit, rhubarb, floral (acacia, honeysuckle), a touch of spice (thyme, pepper) and a refreshing hint of citrus (grapefruit and lemon).

Palate: Full, delicious, lively and balanced with a long 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 it to breathe for 5 minutes in the glass, pair with mackerel rillettes with Sichuan pepper, seafood or Spanish charcuterie.

Packaging

- Standard champagne bottle
- Natural cork closure
- Recyclable aluminium foil wrapping, organically sourced laminate
- Water-saving cotton label
- Pallets of 540 cases of 6 bottles flat, or 270 cases of 2x6=12 or 540 bottles

Analyses

Alcohol: 12.50%

Acidity: 4.4 g/l H₂SO₄

pH: 2.95

Sulphites: 52 mg/l

Dosage: Extra-Brut 6 g/l

