

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 – La Géande 2017

**Decanter:** 95 - 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.

**Eric Boschman :** 96

**Le Point :** 95

**Falstaff :** 92

**Gault & Millau :** 93

**Guide DVE :** 94

**James Suckling :** 91

## *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:** Agroecological practices: precision viticulture, broad-spectrum protection, soil tilling, grassing or sowing in the inter-row, organic composts, no weedkillers, no insecticides, HVE and VDC certifications since 2015.

**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, 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.

**2018 vintage:** 4,579 bottles and 45 magnums produced.

## *Wine*

**Appearance:** Clear and pale with gold and green glints.

**Nose:** Refined aromas of fresh and candied fruits, honey and masepain, floral complexity (cistus), blond tobacco, fresh straw, sweet spices, menthol.

**Palate:** Opulent, powerful, lively, of great elegance and supported by a long and acidic finish.

**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:** 4.6 g/l H<sub>2</sub>SO<sub>4</sub>

**Sulphites:** 47 mg/l

**pH:** 2,9

**Zero dosage**

