

DOMAINE
ALEXANDRE BONNET
LES RICEYS



COTEAUX CHAMPENOIS ROUGE

LA FORÊT

This northern-grown Pinot Noir recalls a time when the wines of Les Riceys were as highly esteemed as the finest Burgundy wines.

Anecdote

Michel Bettane claimed that "this wine has no colour but can be kept for at least 25 years!"

In the vineyard

Terroir: 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: 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 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 on a mat, total destemming, vatting using gravity, Burgundy-style vinification in open vats, punching down using the feet, one week maceration, natural malolactic fermentation, slight sulphiting.

Maturation: 75% in tanks and 25% in three-year-old Burgundy barrels for 9 months, then in bottle for 2 years to develop the complexity of the wine.

2018 vintage: 1,200 bottles produced.

Wine

Appearance: Clear, deep and light garnet red.

Nose: Burlat cherry, blackberry, liquorice, fresh spices and black pepper.

Palate: Invigorating, supple, lingering and structured by noble tannins.

Cellaring time: A wine with excellent ageing potential that can be laid down for more than twenty years.

Service: Pour at 16°C and decant or leave to breathe for 5 minutes in the glass. Combine with an excellent piece of red meat such as a leg of lamb or meat in a sauce such as beef bourguignon – naturally.

Eco-design packaging

- Burgundy bottle
- Natural cork closure sealed with wax
- Water-saving cotton label
- FSC sustainable case of 6 bottles laid flat of which 90% recycled
- Pallets of 90 cases, 540 bottles

Analyses

Alcohol: 12.39%

Acidity: 3.91 g/l H₂SO₄

pH: 3.31

Sulphites: 35 mg/l

