

DOMAINE
ALEXANDRE BONNET
LES RICEYS



La Forêt

CHAMPAGNE

ROSE DE SAIGNEE, 2018

Harvested from selected vineyards on one of the steepest regions facing south, La Forêt is an intense and distinguished maceration rosé: Les Riceys Pinot Noir in all its glory.

Scores – La Forêt 2018

Gault & Millau : 94

Essi Avelan : 91

James Suckling : 93

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), Pinot Blanc Vrai from Géande.

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, total destemming, vatting using gravity, 72-hour maceration including chilling for 24 hours before fermentation, light sulphiting, addition of basic yeast, natural malolactic fermentation, light filtration after cold stabilisation.

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

2018 vintage: 4,484 bottles and 35 magnums produced.

Wine

Appearance: Clear, ruby red with a touch of brick.

Nose: Refined of burlat cherry, fruits of the forest, redcurrant et spices (pepper, turmeric).

Palate: Fruity, powerful, full-bodied, serious wine with a remarkable mineral and tannic texture, long and fresh finish.

Cellaring: Delicious right now, La Forêt is a truly fine wine that aficionados will be able to cellar for around twenty years.

Service: Pour at 8-10°C and decant or leave to breathe for 5 minutes in the glass. Pair with prime rib, pigeon salmis, grilled lamb chops, etc.

Eco-design packaging

- Standard champagne bottle
- Natural cork closure
- Recyclable aluminium foil wrapping, organically sourced laminate
- Water-saving cotton label
- Recycled tissue paper
- Natural wooden box
- Sustainably sourced cardboard packaging

Analyses

Alcohol: 12,50 %

Acidity: 4,02 g/L H2SO4

pH : 3,02

Sulphites: 33 mg/L

Dosage : Extra-Brut 3 g/L

Vintage 2018 :

After a very wet winter, February was cooler, with a Moscow Paris episode cooling the atmosphere. In mid-June, we returned to dry conditions that would last until the end of September. Harvesting began on August 27 on our estate. The grapes were perfectly ripe and in perfect health, auguring well for future cuvées.

