

DOMAINE
ALEXANDRE BONNET
LES RICEYS



Les Contrées

CHAMPAGNE

ROSE, 2019

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 – Rosé 2018

Gault & Millau : 94

Essi Avelan : 91

James Suckling : 93

Scores – Rosé 2015

Mundus Vini : 94

Bettane+Desseauve : 92

Decanter World Wide Awards : 92

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.

2019 vintage: 8,004 bottles and 108 magnums produced.

Le vin

Appearance: Clear, ruby red.

Nose: Winery, with ripe red berries, wild berries and violets.

Palate: With a suave, gourmet structure, the palate is full and coated. The aromas linger on the palate for a long 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 g/L H2SO4

pH : 3,28

Sulphites: 27 mg/L

Dosage : Extra-Brut 3 g/L

Vintage 2019 :

It was a hot year with several hot spells. Very ripe and healthy. 2019 retains a very fine balance. La Forêt was harvested on September 8, in the morning to pick the grapes before the heat.

