

CHAMPAGNE
ALEXANDRE BONNET
AUX RICEYS



CHAMPAGNE

BLANC DE BLANCS

*A new lease of life for Pinot Blanc.
Blended with Chardonnay and
Petit Meslier,
it develops a complex scent
and is structured by a long,
saline finish.*

Scores

James Suckling : 93
Gault & Millau : 92
Mundus Vini : 92
Le Point : 92
Livets Goda : 92
Decanter : 91
Betane+Desseauve : 91
Falstaff : 91
Guide DVE : 91
Wine Enthusiast : 91

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: Half Blanc Vrai (Pinot Blanc) pruned using the cordon de Royat technique, blended with half single-Guyot pruned Chardonnay and Petit Meslier, with yields 20% lower than 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 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 5 g/l to preserve the purity of the wine.

Wine

Appearance: Clear, golden yellow with green glints.

Nose: Fine and complex with a touch of exoticism: mango, plum, lime, honeysuckle, citrus fruits, fresh almonds, sweet spices.

Palate: Smooth, underscored with noble bitter flavours and structured with a lingering 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 to breathe for 5 minutes in the glass. Serve with oysters, scallop carpaccio, ceviche, quail with grapes, or lobster.

Eco-design packaging

- Standard champagne bottle
- Natural cork closure
- Recyclable aluminium foil wrapping, organically sourced laminate
- Water-saving cotton label
- FSC sustainable cases of which 90% recycled
- Pallets of 90 cases of 6 bottles flat, or 45 cases of 2x6=12 or 540 bottles

Analyses

Alcohol: 12.50%

Acidity: 4,3 g/l H₂SO₄

pH: 3.00

Sulphites: 56 mg/l

Dosage: Extra-Brut 3 to 5 g/l

