

CHAMPAGNE  
**ALEXANDRE BONNET**  
AUX RICEYS



\*no-contractual picture

## CHAMPAGNE

ROSÉ

*This charismatic blended rosé expresses the generous character of the Pinot Noir.*

### Scores

**Le Point :** 94  
**Vins et Gastronomie :** 93  
**James Suckling :** 92  
**Donald Wrinkler :** 92  
**Mundus Vini :** 93  
**Gault & Millau :** 91  
**Decanter :** 90  
**BWA :** 90  
**Bettane+Desseauve :** 90

### *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:** Clonal and mass selections of Pinots Noir vines from Champagne, Burgundy and the estate itself, Guyot and cordon de Royat pruning techniques, with yields 20% lower than average in Champagne. Average age of the vines: 30 years.

**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 grape ripeness. Sorting is carried out in the vineyard. The grapes are brought to the winery immediately, in perforated boxes.

**Vinification:** White wine: slow pneumatic pressing, elimination of the "taille" must, static settling, slight sulphiting, addition of basic yeasts, natural malolactic fermentation, light filtration after cold stabilisation. Red wine: manual bunch sorting, complete destemming, vatting using gravity, gentle maceration under a submerged cap, 6 days of maturation in tanks.

**Ageing:** At least 24 months on lees, disgorging with low dosage at 6 g/l to preserve the purity of the wine.

### *Wine*

**Appearance:** Clear, intense pink.

**Nose:** Expressive and complex with red berries: wild strawberries, raspberries, blackcurrants, redcurrants and spices such as Sichuan pepper.

**Palate:** Full, delicious, very fruity, lively and structured with silky tannins. Long and refreshing 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 it to breathe for 5 minutes in the glass. Enjoy it throughout a buffet dinner, or with a rhubarb and asparagus salad, a tomato tart or anchovies from Collioure.

### *Eco-design packaging*

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

### *Analyses*

**Alcohol:** 12.50%

**Acidity:** 4.35 g/l H<sub>2</sub>SO<sub>4</sub>

**pH:** 2.93

**Sulphites:** 48 mg/l

**Dosage:** Extra-Brut 4 to 6 g/l

