

CHAMPAGNE
ALEXANDRE BONNET
AUX RICEYS



Hardy

CHAMPAGNE

BLANC DE NOIRS, 2019

Looking north, this “hard-to-grow” parcel produces a chiselled, luminous wine with citrus and floral aromas, sustained by an intense, vibrant palate.

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, the estate itself, Guyot and cordon de Royat pruning techniques, 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 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, static settling, addition of basic yeasts, malolactic fermentation, slight sulphiting, light filtration after cold stabilisation.

Ageing: 44 months on lees, disgorging with low dosage of 1g/L to preserve the purity of the wine.

Vintage 2019: 7,943 bottles and 54 magnums produced.

Le vin

Appearance: Limpide, jaune à reflets dorés.

Nose: Fine and complex, with floral aromas (lily) and a touch of citrus (lime).

Palate: Elegant and vibrant, with intense minerality and great verticality. Long, salivating 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, serve as an aperitif or pair with a seafood parmentier au gratin.

Eco-design packaging

- Standard champenoise bottle
- Natural cork stopper
- Water-saving cotton label
- Recycled silk paper
- Natural wood box
- Recycled cardboard overwrap

Analyses

Alcool : 12,50 %

Acidité : 4,11 g/L H2SO4

pH : 3,02

Sulfites : 34 mg/L

Dosage : Extra-Brut 1 g/L

Vintage 2019 :

It was a hot year, with several hot spells. Very ripe and healthy. 2019 retains a very fine balance. "Hardy" was harvested on September 12 and 13, in the morning to pick the grapes before the heat.

