

DOMAINE
ALEXANDRE BONNET
LES RICEYS



CHAMPAGNE

BLANC DE NOIRS

A blend of Pinot Noir grapes different vineyards and vintages, this is the emblematic expression of the Domaine: precision, saline length and hedonistic complexity.

Scores

CSWWC: « Best Blanc de Noirs in the World » in 2020

Terre de Vins: 96

James Suckling: 94

Antoni Galloni, Vinous: 93

Falstaff: 92

Gault & Millau: 92

Le Point: 92

IWSC: 92

Mundus Vini: 92

Essi Avellan MW: 92

Bettane+Desseauve: 92

In the vineyard

Terroir: A variety of limestone and marls from the Kimmeridgian Jurassic era; cool and sunny semi-continental climate typical of southern Champagne. Average altitude: 250 m.

Grape varieties: Clonal and mass selections of Pinots Noirs vines from Champagne, Burgundy and the Domaine itself, Guyot and cordon de Royat short pruning techniques. Average vine age: 30 years.

Viticulture: Agroecological practices: precision viticulture, broad-spectrum protection, soil tilling, grassing over 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, natural malolactic fermentation, slight sulphiting, light filtration after cold stabilisation.

Ageing: At least 36 months on lees, disgorging with low dosage to preserve the purity of the wine.

Wine

Appearance: Clear, yellow with gold glints.

Nose: Refined and complex fruit aromas with white (pear) yellow (peach, apricot, plum), floral (honeysuckle), slightly spicy with a touch of citrus and refreshed by a minty note.

Palate: Generous and mouth-watering with an elegant and structuring mineral backbone.

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, pair with mackerel rillettes with Sichuan pepper, seafood or Spanish charcuterie.

Eco-design packaging

- Special bottle
- Technology plug
- Recyclable aluminium foil wrapping, organically sourced laminate
- Water-saving cotton label
- FSC sustainable case of which 90% recycled
- Cardboard gift box for 6 bottles
- Pallets of 504 cases of 6 bottles flat

Analysis

Alcohol: 12.50%

Acidity: 4.5 g/l H₂SO₄

pH: 2.93

Sulphites: 44 mg/l

Dosage: Extra-Brut 3 g/l

