

DOMAINE
ALEXANDRE BONNET
LES RICEYS



Les Vignes Blanches
CHAMPAGNE

BLANC DE NOIRS, 2019

Oriented towards the east, this vineyard offers a charming exotic and spicy complexity carried by a powerful, energetic palate with a lively saline finish.

Scores – vintage 2019

Bettane+Desseauve: 94

Wine Enthusiast: 93 (73e place pour [Enthusiast 100 of 2024](#))

Essi Avellan MW: 92

James Suckling: 92

In the vineyard

Terroir: Limestone and marls from the Kimmeridgian Jurassic era; cool and sunny semi-continental climate of southern Champagne, altitude around 220 m. Les Vignes Blanches draws the richness of its Pinots from its single plot. The east-facing aspect ensures optimum ripening of the fruit.

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: 40 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, natural malolactic fermentation, slight sulphiting, light filtration after cold stabilisation.

Ageing: Average of 48 months on lees, disgorging with just on gram dosage to preserve the expression of the place.

Vintage 2019: 7,782 bottles and 108 magnums produced.

Wine

Appearance: Limpide, jaune à reflets dorés.

Nose: Intense and complex, with fresh yellow-fleshed and exotic fruits, jasmine and a touch of sweet spices.

Palate: Warm and powerful, with a long, tangy 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, pair with turbot in orange butter or lobster.

Eco-design packaging

- Standard champenoise bottle
- Technology cork
- Recyclable aluminium foil wrapping, organically sourced laminate
- Water-saving cotton label
- Natural wood single box, recycled tissue paper, and recycled overwrap, or flat-packed 6-bottle carton or 6-bottle cardboard cases
- Pallets of 504 flat-packed 6-bottle cartons

Analysis

Alcohol: 12,50 %

Acidity: 4,23 g/L H2SO4

pH: 2,98

Sulphites: 33 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. "Les Vignes Blanches" was harvested on September 7 and 9, in the morning to pick the grapes before the heat.

