

DOMAINE  
**ALEXANDRE BONNET**  
LES RICEYS



## CHAMPAGNE

### BLANC DE BLANCS

*A new lease of life for Pinot Blanc. Blended with Chardonnay, this wine develops complex aromas and is underscored by its long, saline finish.*

#### Scores

**Guia Melendo:** 97  
**James Suckling:** 93  
**Decanter:** 92  
**Vinous:** 92  
**Gault & Millau:** 92  
**Le Point:** 92  
**Livets Goda:** 92  
**Mundus Vini:** 93  
**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:** Pinot Blanc (Blanc Vrai) pruned using the short Royat cordon technique, blended with Chardonnay.

**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:** At least 36 months on lees, disgorging with low dosage 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*

- 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:** 4,3 g/l H<sub>2</sub>SO<sub>4</sub>  
**pH:** 3.00  
**Sulphites:** 56 mg/l  
**Dosage:** Extra-Brut 3 to 5 g/l

