

DOMAINE
ALEXANDRE BONNET
LES RICEYS



CHAMPAGNE

ROSÉ

This charismatic blended rosé expresses the generous and alluring character of the Pinot Noir that grows on our Kimmeridgian terroir.

Scores

Le Point: 94

Guia Melendo: 94

Vins et Gastronomie: 93

Mundus Vini: 93

James Suckling: 93

Donald Wrinkler: 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 of southern Champagne, moderate altitude of 250 m.

Grape varieties: Clonal and mass selections of Pinots Noir vines from Champagne, Burgundy and the Domaine itself, Guyot and cordon de Royat short pruning techniques. 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, static settling, slight sulphiting, addition of basic yeasts, natural malolactic fermentation, slight sulphiting, light filtration after cold stabilisation. Red wine: manual bunch sorting, complete destemming, gentle maceration under a submerged cap, 6 days of maturation in tanks.

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

- 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: 4.35 g/l H₂SO₄

pH: 2.93

Sulphites: 48 mg/l

Dosage: Extra-Brut 4 to 6 g/l

