

DOMAINE  
**ALEXANDRE BONNET**  
LES RICEYS



## ROSÉ DES RICEYS

LA FORÊT, 2021

*Singular and uncommon, this colorful and powerful maceration rosé is a paradox of strength and finesse.*

*A wonderful Pinot Noir to enjoy with fine food.*

### Scores – vintage 2020

Essi Avellan MW: 92

Guia Melendo: 95

### Scores – vintage 2019

IWSC: 90

### Scores – vintage 2018

Donald Wrinkler: 94

Gault & Millau: 93

James Suckling: 91

### *In the vineyard*

**Terroir:** Slightly ferruginous limestone and marls from the Kimmeridgian Jurassic era; cool and sunny semi-continental climate typical of southern Champagne, moderate altitude of 250 m.

**Grape variety:** Pinot Noir from a mass selection carried out by the Domaine, planted in 1974, short single Guyot pruning (8 buds instead of 10).

**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:** Manual sorting on a conveyor belt, gravity-fed vatting with whole clusters, foot treading on 1/5 of the volume, semi-carbonic maceration for around 3 days, daily pumping over, run-off and completion of alcoholic fermentation 80% in tanks and 20% in second-hand Burgundy barrels. Natural malolactic fermentation, slight sulphiting, light filtration.

**Maturation:** 80% in tanks and 20% in Burgundy barrels for 10 months, then in bottle for 2 years to develop the complexity of the wine.

**2021 vintage:** 5,377 bottles produced.

### *Wine*

**Appearance:** Clear, carmine red with ruby highlights.

**Nose:** Fragrant and delicate, with aromas of wild strawberry, peony, violet and candied citrus fruit. Aeration reveals tangy red fruit and spices.

**Palate:** Supple attack, good volume on the palate with a framework of red fruit and complex sweet spices. The finish is tangy, lively and fresh.

**Cellaring:** Pour at between 3 and 5 years old for youthful fruity aromas, and between 8 and 10 years for greater complexity. We recently tasted a 1985, which reminded us that this wine has wonderful ageing potential.

**Service:** Pour at 12°C and leave it to breathe for 5 minutes in the glass. Match with an andouillette from Troyes, a tournedos Rossini, game birds or simply a delicious pâté en croûte.

### *Eco-design packaging*

- Burgundy sommelier bottle
- Natural cork closure sealed with wax
- Water-saving cotton label
- FSC sustainable case of 6 bottles laid flat of which 90% recycled
- 6-bottle cardboard cases
- Pallets of 504 flat-packed 6-bottle cartons

### *Analysis*

**Alcohol:** 12,95 %

**Acidity:** 3,90 g/L H2SO4

**pH:** 3,34

**Sulphites:** 45 mg/L

### *Vintage 2021:*

After a very wet, but rather mild winter, the season kicked off with a dry spring. The vines broke bud on April 9 and grew very quickly, thanks to higher-than-usual temperatures. Harvesting began on August 21. The harvest was very healthy and well-balanced.

