

DOMAINE
ALEXANDRE BONNET
LES RICEYS



COTEAUX CHAMPENOIS

BLANC, 2022

Exclusive and essential, this Pinot Noir-based blend expresses the pure, mineral substance of the terroir.

Anecdote

This is the fourth vintage of still white wine ever to be produced by Domaine Alexandre Bonnet.

This limited edition is a return to what is essential, an opportunity to discover the substance and soul that all our wines share.

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, moderate altitude of 250 m.

Grape varieties: 72% Pinot Noir vinified as white wine, blended with 28% 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 and 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, natural malolactic fermentation, slight sulphiting, light filtration.

Maturation: Matured mainly in used oak barrels, with lees stirring, then aged for a year in bottle.

2022 vintage: 3,055 bottles and 100 magnums produced.

Wine

Appearance: Clear and bright, yellow with green and gold glints.

Nose: The first nose reveals a light, delicately melted woodiness, accompanied by notes of ripe pineapple, candied citrus peel (orange, lemon) and a subtle floral bouquet.

Palate: Beautiful amplitude, with a fat, enveloping texture. Remarkably long on the palate, carried by a fresh, balanced finish.

Cellaring time: 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. Serve with langoustine ravioli and shellfish emulsion, roast sea bass with lemon butter, or pork filet mignon with dried apricots.

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: 12,02 %

Acidity: 4,17 g/L H2SO4

pH: 3,06

Sulphites: 54 mg/L

Vintage 2022:

A cool start to spring, followed by summer weather, encouraged very active growth. Early flowering, 10 days ahead of the average, and a very dry, sunny summer led to the start of the harvest on August 30 in perfect sanitary conditions.

