

DOMAINE
ALEXANDRE BONNET
LES RICEYS



Hardy

CHAMPAGNE

BLANC DE NOIRS, 2019

Looking north, this “hard-to-grow” parcel produces a chiselled, luminous wine with citrus and floral aromas, sustained by an intense, vibrant palate.

Scores – vintage 2019

James Suckling: 94

Bettane+Desseauve: 92

Wine Enthusiast: 92

In the vineyard

Terroir: Limestone and marls from the Kimmeridgian Jurassic era; cool and sunny semi-continental climate of southern Champagne. Altitude around 320 m. Hardy stands out for its intense minerality and salinity brought about by its fossiliferous soil. The depth (between 30 and 60 cm) and richness of the soil mean it has plenty of nutrients, which brings increased complexity to this plot.

Grape varieties: Mass selections of Pinot Noir vines from the Domaine, planted in 1993, on S04 roostock, 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 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: An average of 48 months on lees, disgorging with just one gram dosage to preserve the expression of the place.

Vintage 2019: 7,943 bottles and 54 magnums produced.

Wine

Appearance: Limpide, jaune à reflets dorés.

Nose: Fine and complex, with floral aromas (lily) and a touch of citrus (lime).

Palate: Elegant and vibrant, with intense minerality and great verticality. Long, salivating 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, serve as an aperitif or pair with a seafood parmentier au gratin.

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: 4,11 g/L H2SO4

pH: 3,02

Sulphites: 34 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. "Hardy" was harvested on September 12 and 13, in the morning to pick the grapes before the heat.

