DOMAINE
ALEXANDRE BONNET
LES RICEYS



La Forêt

CHAMPAGNE

BLANC DE NOIRS, 2020

Facing due South and displaying slopes of up to 45%, this is the sunniest Contrée of the Domaine. "La Forêt" produces wines of extreme power, vinified here in white and without added sulfur.

In the vineyard

Terroir: Slightly ferruginous limestone and marls from the Kimmeridgian Jurassic era; cool and sunny semi-continental climate typical of southern Champagne. Average altitude: 250 m.
Grape varieties: Mass selection of Pinot Noir vines from the Domaine, planted in 1973, short single Guyot pruning of 10 buds.

Viticulture: Agroecological practices: precision viticulture, broad-spectrum protection, soil tilling, 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, fermentations (alcoholic and malolactic) and ageing 8 months in second-hand barrels, lightly filtered.

Ageing: 39 months on lees, disgorging without dosage to preserve the purity of the wine.
Vintage 2020: 1,312 bottles, 50 magnums and 20 jeroboams produced.

Wine

Appearance: Limpid, vine peach pink.

Nose: Intense, complex and precise, opening with fresh and ripe red fruits (strawberry, redcurrant) and yellow fruits (pear, mirabelle plum), some even candied, followed by pastry notes, marzipan, roasted hazelnuts, oriental spices and peppers.

Palate: Rich and energetic attack, great power, hedonistic texture that is both fat and dense, enveloping the salinity that asserts itself in the finish.

Cellaring: Pour this wine within 3 years to enjoy its youthful qualities or wait up to 20 years for a more complex experience.

Service: Pour at 8-10°C and leave it to breathe for 5 minutes in the glass, pair with morel mushroom cream chicken, teriyaki river salmon, or slow-cooked veal tenderloin.

Eco-design packaging

- Special 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: 13,39 %
Acidity: 5,04 g/L H2S04
pH: 3,04
Sulphites: < 6 mg/L (no added sulfites)
Dosage zero

Vintage 2020:

After a very rainy but relatively mild winter, the season begins with a dry spring. The vines bud on April 9th and grow very quickly due to higher than usual temperatures. The harvest begins very early, on August 21st. The crop is very healthy with a nice balance.

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