DOMAINE
ALEXANDRE BONNET
LES RICEYS



La Forêt

CHAMPAGNE

BLANC DE NOIRS, 2021

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 sulphur.

2021 is a year rarely declared as a vintage in Champagne — one that reveals the finest terroirs and underscores the Domaine's craftsmanship.

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 for half the volume, lightly filtered.

Ageing: 42 months on lees, disgorging without dosage to preserve the purity of the wine.
Vintage 2021: 2523 bottles, 50 magnums and 20 jeroboams produced.

The Wine

Appearance: Clear, golden hue with green highlights.

Nose: Intense, complex and precise, opening on citrus notes (candied lemon) and fresh white fruits (pear, mirabelle plum). With aeration, delicate red berries emerge (raspberry, redcurrant), followed by crunchy almond and a touch of pastry (marzipan, roasted hazelnuts), enhanced by oriental spices and a hint of peppermint.

Palate: A powerful, energetic attack runs through the wine, with a dense, silky texture carried by tonic, saline freshness, leading to a long, lingering 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
- Micro-agglomerated cork
- Recyclable aluminium foil wrapping, organically sourced laminate
- Water-saving cotton label
- Natural wood single box, recycled tissue paper, and recycled overwrap, or 6-pack flat cardboard cases
- Pallets of 504 flat 6-packs

Analysis

Alcohol: 12.15 %
Acidity: 4.75 g/L H2S04
pH: 3,15
Sulphites: < 6 mg/L (no added sulphites)
Dosage zero

Vintage 2021:

After a wet winter, spring remained cold. On April 5, a wave of polar frost — accompanied in some areas by snow — swept across Champagne for several days. The vineyard was affected, with buds freezing in the early wool stage, significantly reducing the crop.
Summer proved erratic and rainy, marked by numerous storms, before fair weather finally returned in mid-August. Harvest began on September 13th.

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