DOMAINE
ALEXANDRE BONNET
LES RICEYS



Les Contrées

CHAMPAGNE

MACERATION ROSE, 2020

From a steep, south-facing area planted with fifty-year-old vines, this is an intense, racy rosé from maceration: Pinot Noir at its best.

Scores – vintage 2019

Guia Melendo: 97
Essi Avellan MW: 92

Scores – vintage 2018

Gault & Millau: 94
James Suckling: 93

Scores – vintage 2015

Mundus Vini: 94
Bettane+Desseauve: 92

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, single Guyot pruning (8 buds instead of 10), Pinot Blanc (Blanc Vrai).

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 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: Manual sorting, total destemming, vatting using gravity, 72-hour maceration including chilling for 24 hours before fermentation, light sulphiting, addition of basic yeast, natural malolactic fermentation, light filtration after cold stabilisation.

Ageing: 36 months on the lees on average, disgorging with low dosage to preserve the wine's purity.

2020 vintage: 4,428 bottles, 50 magnums and 20 jeroboams produced.

Wine

Appearance: Clear, ruby red.

Nose: Aromatic and pure, revealing notes of wild berries (strawberry, raspberry, blackberry), fresh almond, pepper and menthol.

Palate: Generous and structured, carried by powdery tannins. The fresh finish reveals tangy redcurrant and cherry flavors.

Cellaring: Delicious right now, Maceration rose is a truly fine wine that aficionados will be able to cellar for around twenty years.

Service: Pour at 8-10°C and decant or leave to breathe for 5 minutes in the glass. Pair with grilled duck breast with red berries or salmon tartar.

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: 12,95 %
Acidity: 4,33 g/L H2S04
pH: 3,12
Sulphites: 24 mg/L
Dosage: Extra-Brut 4 g/L

Vintage 2020:

After a mild, rainy winter, the spring of 2020 was dry, with vines breaking bud on April 9, helped by relatively high temperatures. In June, variable and sometimes abundant rainfall mitigated the impact of the drought that marked July and August, the driest months on record. The heat reached extreme peaks, approaching 50°C in the vineyards at the beginning of August. Harvesting began on August 25, producing a healthy, high-quality crop.

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