DOMAINE
ALEXANDRE BONNET
LES RICEYS



Les Contrées

CHAMPAGNE

7 GRAPE VARIETIES, 2020

A blend of Champagne's seven historic grape varieties, this cuvée is a kaleidoscope of textures and flavors. A great wine, intense, racy and surprising.

Scores – vintage 2019

Guia Melendo: 93
James Suckling : 93

Scores – vintage 2018

Gault & Millau: 93
Wine Enthusiast: 92
Essi Avellan MW: 92

Scores – vintage 2017

Decanter: 95
Le Point: 95

In the vineyard

Terroir: 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: Pinots Noirs from a mass selection by the Domaine, Chardonnay, Meunier, Pinot Blanc (Blanc Vrai), Pinot Gris (Buret), Arbane and Petit Meslier. Various pruning methods (Chablis, Royat cordon and single Guyot).

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, gradual, depending on the ripeness of the different grape varieties. Sorting is carried out in the vineyard. The grapes are brought to the winery immediately, in perforated boxes.

Vinification: Slow pneumatic pressing, separate vinification for each grape variety, static settling, addition of basic yeasts, natural malolactic fermentation, slight sulphiting, light filtration after cold stabilisation.

Ageing: 36 months on lees, disgorging without dosage to preserve the purity of the wine.

2020 vintage: 8,856 bottles and 100 magnums produced.

Wine

Appearance: Clear and pale with gold and green glints.

Nose: Intense and complex, marked by aromas of fresh, candied yellow and white fruits, exotic fruits, citrus, dried flowers and a hint of sweet spices.

Palate: Rich and persistent, with a spherical texture and warm minerality. The salivating finish offers sovereign balance.

Cellaring: A fine sparkling wine even when young; aficionados will be able to cellar it for around twenty years.

Service: Pour at 8-10°C and decant or leave to breathe for 5 minutes in the glass. Pair with a creamy risotto with porcini mushrooms and Parmesan shavings, or roast Bresse poultry with citrus fruit.

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: 12,40 %
Acidity: 4,08 g/L H2S04
Sulphites: 47 mg/L
pH: 3,03
Dosage zéro

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 in early August. Harvesting began on August 26 for Pinot Gris (Buret), August 27 for Petit Meslier, August 29 for Meunier, Pinot Noir and Chardonnay, and September 1 for Arbane and Pinot Blanc (Blanc Vrai). The harvest is very healthy and well-balanced.

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