

CHAMPAGNE  
**ALEXANDRE BONNET**  
AUX RICEYS



## Les Contrées

CHAMPAGNE

**7 GRAPE VARIETIES, 2019**

*A unique cuvée of the seven traditional Champagne grape varieties grown in the same area, Les Contrées – 7 grapes varieties is a kaleidoscope of textures and flavours.*

*Scores – 7 grape varieties 2018*

**Gault & Millau :** 93

**Wine Enthusiast :** 92

**Essi Avelan :** 92

**James Suckling :** 93

*Scores – 7 grape varieties 2017*

**Decanter :** 95

**Le point :** 95

**Falstaff :** 92

### *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:** Pinot Noir from a mass selection carried out by the estate, Chardonnay, Meunier, Blanc Vrai (Pinot Blanc), Buret (Pinot Gris), Arbane and Petit Meslier blended for each between 5% and 10% are all planted on the same plot, pruning styles vary but include Chablis, cordon de Royat 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, elimination of the “taille” must, 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 with low dosage to preserve the purity of the wine.

**2019 vintage:** 4,338 bottles and 54 magnums produced.

### *Wine*

**Appearance:** Clear and pale with gold and green glints.

**Nose:** Intense, complex aromas of fresh candied fruit, almond paste, Mediterranean flowers and honey, sweet spices.

**Palate:** Powerful and salivating, rich mid-palate stretched by a very long, acidic finish.

**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 tuna tataki, sea bass in a salt crust or a ballotine of guinea fowl.

### *Eco-design packaging*

- Standard champagne bottle
- Natural cork closure
- Recyclable aluminium foil wrapping, organically sourced laminate
- Water-saving cotton label
- Recycled tissue paper
- Natural wooden box
- Sustainably sourced cardboard packaging

### *Analyses*

**Alcohol:** 12,50 %

**Acidity:** 4,49 g/L H2SO4

**Sulphites:** 46 mg/L

**pH:** 2,88

**Dosage zéro**

### *Vintage 2019 :*

It was a hot year, with several hot spells. Very ripe and healthy. 2019 retains a very fine balance. Harvesting of the 7 varieties began on September 7, in the morning to pick the grapes before the heat.

