

CHAMPAGNE
ALEXANDRE BONNET
AUX RICEYS



COTEAUX CHAMPENOIS

BLANC, 2021

This exclusive and fundamental blend of Chardonnay and Pinot Noir expresses the pure, mineral essence of the terroir.

Anecdote

This is the third vintage of still white wine ever to be produced by Domaine Alexandre Bonnet.

This limited edition is a return to what is essential, an opportunity to discover the substance and soul that all our wines share.

In the vineyard

Terroir: A variety of 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: 57,3% Pinot Noir vinified as white wine, blended with 42,7% Chardonnay.

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 protect 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: Slow pneumatic pressing, static settling, natural malolactic fermentation, slight addition of sulphites.

Maturation: Barrels with light stirring for 7,5 months then aged for 1 year in bottle.

2021 vintage: 1,989 bottles produced.

Wine

Appearance: Clear and bright, yellow with green and gold glints.

Nose: The first nose is floral and elegant, with notes of peach, apricot, lightly roasted pineapple and lime.

Palate: A full, mineral attack, with acidity that gives the wine its freshness, and tangy citrus notes (grapefruit).

Cellaring time: Pour this wine within 3 years to enjoy its youthful qualities or wait up to 10 years for a more complex experience.

Service: Pour at 8-10°C and leave it to breathe for 5 minutes in the glass. Serve with a sea bream and avocado tartare, sole meunière, warm oysters or Chaource cheese.

Eco-design packaging

- Burgundy sommelier bottle
- Cork closure sealed with wax
- Water-saving cotton label
- FSC sustainable case of 6 bottles laid flat of which 90% recycled
- Pallets of 90 cases, 540 bottles

Analyses

Alcohol: 12,62 %

Acidity : 5,2 g/L H2SO4

pH : 2,97

Sulphites: 69 mg/L

Vintage 2021 :

Following a wet winter, spring was cold. On April 5, a wave of polar cold, accompanied in places by snow, swept across Champagne for several days. The vineyards were affected, with buds freezing in the buds. The harvest was affected. The summer was chaotic and rainy, with numerous storms. Fine weather returned in mid-August. The harvest begins on September 13.

