

CHAMPAGNE
ALEXANDRE BONNET
AUX RICEYS



CHAMPAGNE

BLANC DE NOIRS

A blend of Pinot Noirs from a variety of the estate's vineyards, this wine expresses the fine and fruity signature of our very terroir.

Scores

CSWWC : « Best Blanc de Noirs in the World » in 2020

Eric Boschman : 96

James Suckling : 92

IWSC : 92

Le Point : 92

Falstaff : 92

Gault & Millau : 92

Guide DVE : 92

Mundus Vini : 92

James Suckling : 91

Decanter : 91

In the vineyard

Terroir: A variety of limestone and marls from the Kimmeridgian Jurassic era; cool and sunny semi-continental climate of southern Champagne, moderate altitude of 250 m.

Grape varieties: Clonal and mass selections of Pinots Noir vines from Champagne, Burgundy and the estate itself, Guyot and cordon de Royat pruning techniques, yields 20% lower than average in Champagne. Average age of the vines: 30 years.

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, 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, elimination of the "taille" must, static settling, addition of basic yeasts, natural malolactic fermentation, slight sulphiting, light filtration after cold stabilisation.

Ageing: At least 36 months on lees, disgorging with low dosage to preserve the purity of the wine.

Wine

Appearance: Clear, yellow with gold glints.

Nose: Refined and complex fruit aromas with white (pear) yellow (peach, apricot, plum), floral (honeysuckle), slightly spicy with a touch of citrus and refreshed by a minty note.

Palate: Generous and mouth-watering with an elegant and structuring mineral backbone.

Cellaring: 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, pair with mackerel rillettes with Sichuan pepper, seafood or Spanish charcuterie.

Eco-design packaging

- Standard champagne bottle
- Natural cork closure
- Recyclable aluminium foil wrapping, organically sourced laminate
- Water-saving cotton label
- FSC sustainable case of which 90% recycled
- Pallets of 540 cases of 6 bottles flat, or 270 cases of 2x6=12 or 540 bottles

Analyses

Alcohol: 12.50%

Acidity: 4.5 g/l H₂SO₄

pH: 2.93

Sulphites: 44 mg/l

Dosage: Extra-Brut 3 g/l

