



CHAMPAGNE
BONNET
LES RICEYS

Les Riceys

PERLE ROSÉE
BRUT



Our vineyard is HVE level 3 certified.



“This Alexandre Bonnet classic is the result of a blend of 90% Pinot Noir vinified in white and 10% Pinot Noir vinified in red. This exceptional rosée cuvée reveals a champagne of great freshness, great precision and remarkable finesse.”

- ALAIN PAILLEY, CHEF DE CAVES -



TASTING NOTES

Its colour is a radiant pink with fine, regular bubbles rising. Its subtle and delicious nose has aromas of red fruits, mainly raspberry and wild strawberry. These confirmed aromas on the palate reveal a champagne of great freshness and remarkable length.



VINTAGE 2015

This vintage is comparable to 1999, 2002, 2005 and 2006. These years have made it possible to produce beautiful cuvées. From the first tastings of clear wines in November, we knew that their blending would give an exceptional rosé: fruity, balanced, supple and long. With a harvest started at the end of August and finished before the first rains in September, the Riceys vineyard benefited from exceptional circumstances.



GRAPE VARIETIES :

Pinot noir : 100 %

DOSAGE : 8 g/L

