



CHAMPAGNE
BONNET
 LES RICEYS

Les Riceys

BLANC DE NOIRS
 BRUT



Our vineyard is HVE level 3 certified.

“Alexandre Bonnet flagship, Blanc de Noirs is the most important cuvée from our range. Pinot Noir is in our genes. Between strength and finesse, minerality, aromatic complexity, and elegance, Alexandre Bonnet archetype is brought by this unparalleled grape, grown on our millenium terroir. We adapt the aging of every vintage from 3 to 8 years. Beyond the very notion of vintage, it is pure, intense and precise. Its fruitiness, sustained by a softened acidity, fills up this champagne with pure emotion.”

- ALAIN PAILLEY, CHEF DE CAVES -



TASTING NOTES

The Blanc de Noirs is rich, hearty and meaningful. It shows highlights of gold. Its bubbles are very fine and long-lasting. Its nose is fresh and intense with tasty hints of gooseberry, morello cherry, and fresh quince. Dense, spicy, mineral on the palate, Blanc de Noirs is vinous and reveals the finest expression of our terroir.



MULTI-VINTAGE BLEND

The minimum maturation on fine Lees is 36 months. It's a blend of 4 vintages. Proportion of reserve wines is between 45 and 55 %.



GRAPE VARIETIES : Pinot Noir : 100 %

DOSAGE : 8 g/L

