



## Champagne Alexandre Bonnet

Vins Fins de Champagne  
LES RICEYS



# BLANC DE NOIRS BRUT

"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 2 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 typical of our Pinots.

### MULTI-VINTAGES

2014: 51%  
2013: 16%  
2012: 8%  
2011: 13%  
2009: 12%

GRAPE VARIETIES: 100% Pinot Noir  
DOSAGE: 9 g/L



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## WINE PAIRINGS

**Some suggestions to accompany a meal with our Cuvée Blanc de Noirs:**

**Sea side:** fresh salmon with Champagne, trout roasted in almonds.

**Shore side:** blanquette of veal in the catalan sauce, back in salt crust chapon, tenderloin in sweet chestnuts.

This Cuvée is ideal to accompany a meal, but it is also very pleasant during an aperitif.

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