

CHAMPAGNE DOSNON

Alliae Brut Nature

THE ESTATE

A model for the future of small, artisanal Champagne houses, Champagne Dosnon is the brainchild of Davy Dosnon who grew up in a beautiful region of rolling hills, wheat fields, and vineyards. Davy studied viticulture and worked in top Burgundy wine houses before moving back to the village of Lingey in the Côte des Bar region of Champagne for the peace and quiet and to begin to reassemble his family's ancestral vineyards.

The Côte des Bar is located in the southernmost area of Champagne in the Pays d'Aube. Politically and geologically, this sub-zone is as far as you can get from Reims and Épernay. When

Champagne's original borders were drawn, there was a lively debate on whether or not the Aube should be included. Here the terroir is starkly different from northern Champagne and its famed chalky soils. In the Aube, the terroir resembles that of Chablis – clay over Kimmeridgian and Portlandian limestone. These soils produce wines of great delineation, power, and purity.

Davy farms 7.5 hectares of vines situated just half an hour north of Chablis. He owns just 2 hectares himself, and he leases the remaining. The wines of Dosnon are masterfully mineral, vinous bottlings of Chardonnay and Pinot. Fermenting entirely in former Puligny-Montrachet barrels, these champagnes might as well be Chablis with bubbles for all their mineral-packed goodness. Dosages are very low (if at all), and the wines benefit from the restraint. None of his wines are fined or filtered.



THE DETAILS

Davy Dosnon blends a small amount of Alliae each year, usually from a single vintage and roughly equal parts Chardonnay and Pinot Noir that has been aged in 228L French oak barrels. After aging sur latte for 50 months, Alliae is disgorged and released as a Brut Nature. Alliae is the most vinous Champagne of the lineup showing the creamy texture and richness of the Récolte Blanche married to the structure and finesse of the Noire and then deepened with extra aging on the lees.

COUNTRY

France

APPELLATION

Champagne

ELEVATION

250 meters

VARIETIES

Pinot Noir, Chardonnay

SOIL

Kimmeridgian limestone

VINE AGE

25 years old

FARMING

Sustainable

FERMENTATION

Hand harvested, manual press, fermented in 228L Puligny-Montrachet barrels, second and third fill, 10% new

AGING

Minimum of 50 months sur latte, disgorged and finished brut nature

FOR THE RECORD

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