



CHAMPAGNE DOSNON

Henri Dosnon Brut Rosé

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.

Davy has recuperated a small percentage of the vineyards that his ancestors once possessed– the fruit from which goes into Champagne Dosnon – but he also purchases fruit from neighbors in the Côte des Bars for his second label, Champagne Henri Dosnon, named in honor of his grandfather. Henri Dosnon Brut Rosé is a blend of mainly Pinot Noir with about 10% Chardonnay aged in bottle for 20 months before disgorgement and finished with a dosage of 10 g/L.

ORIGIN

France

APPELLATION

Champagne

SOIL

Kimmeridgian limestone

AGE OF VINES

25

ELEVATION

250 meters

VARIETIES

Pinot Noir, Chardonnay

FARMING

Sustainable

FERMENTATION

Hand harvested, manual press, fermented in stainless steel tanks

AGING

20 months minimum on the lees, 10 g/L dosage

ACCOLADES

91 – NV Henri Dosnon Brut Rosé – Wine Spectator

