

# CHAMPAGNE DOSNON

## Récolte Brute Extra Brut

### 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

The muscular yet refined Récolte Brute is a blend of Pinot Noir and Chardonnay grown on the Kimmeridgian soils of the Côte des Bar on the far southern border with Champagne. With a low dosage (4g/L) and at least 3 years of aging in bottle before disgorgement, it captures the power and structure of the region's wines and shows why so many houses further north have eagerly sought fruit from the Aube to depend and enrich their blends.

#### 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 used 228L Puligny-Montrachet barrels, second and third fill

#### AGING

3 years minimum sur latte, 30% reserve wine aged in barrel, 4g dosage

### FOR THE RECORD

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