



# CHAMPAGNE DOSNON

## Ephémère Brut Nature

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.

Pinot Meunier is the second-most widely planted variety after Pinot Noir in Champagne, and despite its high regard by such luminaries as Krug, Egly-Ouriet, Georges Laval, and Françoise Bedel, it still doesn't seem to get the respect it deserves. Late budding and early to ripen, it is frequently planted in less auspicious sites providing a vivacious fruitiness combined with bright acidity. Ephémère is Davy's version of Meunier, made Brut Nature to capture its purity.

## ACCOLADES

90 – NV Ephémère Brut Nature – Wine Spectator

### ORIGIN

*France*

### APPELLATION

*Champagne*

### SOIL

*Kimmeridgian limestone*

### AGE OF VINES

*25*

### ELEVATION

*250 meters*

### VARIETIES

*Pinot Meunier*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, manual press, fermented in used 228L Puligny-Montrachet barrels, second and third fill*

### AGING

*54 months minimum sur latte before disgorgement, brut nature*

**JON-DAVID  
HEADRICK  
SELECTIONS**