



CHAMPAGNE DOSNON

Millesime

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.

As 2008 was an exceptional vintage in the Côte des Bar for Pinot Noir, Davy kept a small portion of a vintage Blanc de Noirs aging in his cellars for 9 years before disgorging and releasing it as a brut nature. Revealing the extraordinary power of the vintage and buttressed by the length of its aging on the lees, this is a timeless Champagne and one that can age for decades more.

ORIGIN

France

APPELLATION

Champagne

SOIL

Kimmeridgian limestone

AGE OF VINES

25

ELEVATION

250 meters

VARIETIES

Pinot Noir

FARMING

Sustainable

FERMENTATION

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

AGING

10 months in used Puligny-Montrachet barrels then 9 years sur latte, hand disgorged and finished without a dosage

FACT

Davy bottled only 1080 bottles of his 2008 Millésime and labeled them all by hand.

**JON-DAVID
HEADRICK
SELECTIONS**