



CHAMPAGNE DOSNON

Récolte Rosé Brut

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 base wine for the Récolte Rosée is Pinot Noir with a little Pinot Meunier to give its salmon-pink hue. Meunier is not widely planted in the Aube, but Davy feels that it brings a spicy fruitiness to his Rosé. The base wine is fermented and aged in used Puligny-Montrachet barrels followed by 2 years aging sur lattes with a dosage of 5g/L. It bears all the hallmarks of the Dosnon style – pure, focused, intensely mineral but with a precise, spicy, red-fruit and orange peel lift to the flavors.

ORIGIN

France

APPELLATION

Champagne

SOIL

Kimmeridgian limestone

AGE OF VINES

25

ELEVATION

250 meters

VARIETIES

Pinot Noir, Pinot Meunier

FARMING

Sustainable

FERMENTATION

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

AGING

2 years minimum sur latte, 30% reserve wine aged in barrel, 5g/L dosage

ACCOLADES

92 – NV Récolte Rosé Brut – Wine Spectator

91 – NV Récolte Rosé Brut – Wine Advocate

93 – NV Récolte Rosé Brut – Vinous Media

**JON-DAVID
HEADRICK
SELECTIONS**