

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 tank

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

CHAMPAGNE DOSNON

Henri Dosnon Brut Rosé

Champagne Dosnon is located in the southernmost area of Champagne called the Côte des Bars. This terroir is different from nothern champagne in that it shares the same sub-soil as Chablis. This Kimmeridgien limestone is full of fossilized sea creatures and bright white chalk which helps to produce wines of great delineation and purity. A model for the future of small, artisinal Champagne houses, Dosnon is the brainchild of Davy Dosnon who grew up in this beautiful region of rolling hills, wheat fields, and champagne vines. Davy studied viticulture and worked in top Burgundy wine houses before moving back to the village of Lingey in the Côte de Bars region of Champagne for the peace and quiet.

Davy is turning out mineral, vinous bottlings of Chardonnay and Pinot Noir. Fermenting entirely in former Puligny-Montrachet barrels, the champagnes might as well be Chablis with bubbles for all of their mineral-packed goodness. Dosages are very low (in some cases as little as 4 grams per liter) and the wines benefit from the restraint. None of the wines is fined or filtered.

The Dosnons have lived in the village of Ligney and its environs for generations. 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 Champagne Henri Dosnon, a second label named in honor of his grandfather. Henri Dosnon Brut Rosé is a blend of mainly Pinot Noir with about 10% Chardonnay that is aged in bottle for 20 months before disgorgement and finished with a dosage of 10 g/L.

ACCOLADES

91 – NV Henri Dosnon Brut Rosé – Wine Spectator

