

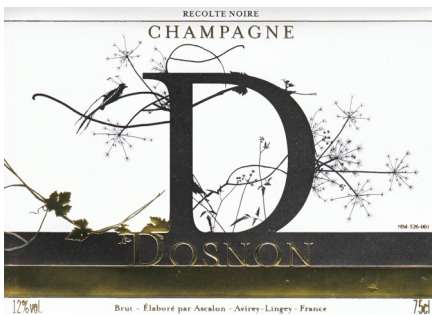


A model for the future of small, artisanal Champagne houses, Champagne Dosnon & Lepage is the brainchild of Davy Dosnon and Simon-Charles Lepage, who grew up together in this beautiful region of rolling hills, wheat fields, and champagne vines. While Davy studied viticulture and worked in top Burgundy wine houses before moving back to Champagne, Simon-Charles studied criminal law in Paris, but moved back to the village of Lingey in the Côte de Bars region of Champagne for the peace and quiet.



Simon-Charles and Davy are 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.

Located less than an hour north of the Burgundian village of Chablis, this region of the Aube valley has more in common with northern Burgundy than with the rest of Champagne. Simon-Charles and Davy are intent on showing that difference to the world. Really masterful work from a lost region of Champagne.



### **Blanc de Noirs “Récolte Noire”**

100% Pinot Noir. Harvested by hand, fermented and aged in Puligny-Montrachet barrels. 40% vin de reserve. 10 grams per liter dosage. Vinous and very mineral.

### **Extra Brut “Récolte Brute”**

70% Pinot Noir, 30% Chardonnay. Harvested by hand, fermented and aged in Puligny-Montrachet barrels. 40% vin de reserve. 4 grams per liter dosage. Delicious.

### **Brut Rosé “Récolte Rose”**

100% Pinot Noir. Harvested by hand, fermented and aged in Puligny-Montrachet barrels. 40% vin de reserve. 7 grams per liter. Bright fruit and minerals.

### **Blanc de Blancs “Récolte Blanche”**

100% Chardonnay. Harvested by hand, fermented and aged in Puligny-Montrachet barrels. 40% vin de reserve. Very light dosage.

### **About Champagne**

One of the coldest growing areas of viticultural France, Champagne sits to the Northeast and east of Paris. Like most areas of France, wine has been produced here for centuries, but over time, production in the region went from still to almost entirely sparkling wine.

Today, the vast majority of the wine production comes from large negociants who purchase grapes or must from growers. These negociants may or may not have a say in how the grapes are produced and the ideal end product is one that tastes the same year after year without accommodations made for terroir. Grower champagne typically is from one terroir and often from one year, showing the “flavor” of that corner of Champagne. Roughly 2% of the Champagne exported to the United States comes from growers who grow their own fruit and make their own wines.

This property is located in the southernmost area of Champagne called the Côte des Bars. This terroir is different from northern 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.