

The image features a high-contrast, black and white silhouette of a plant against a white background. The plant consists of several thin, dark, woody branches that crisscross the frame. At various points along these branches, there are clusters of small, delicate flowers or seed heads. These clusters have a central point from which many fine, radiating lines (likely stamens or seed heads) extend outwards, creating a starburst or dandelion-like appearance. The overall composition is minimalist and elegant, focusing on the intricate patterns and textures created by the plant's structure.

Dosnon & Lepage  
CHAMPAGNE



## [ Men

La Maison **Dosnon & Lepage** is the partnership of two men, *Simon-Charles Lepage* and *Davy Dosnon*, who have combined their skills for the sake of a single mission: the production of *Grands Vins de Champagne*.

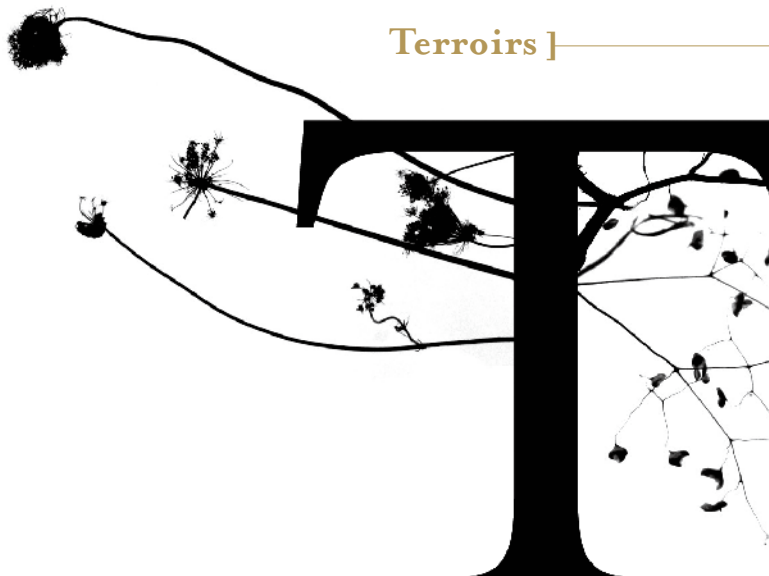
Natives of Avirey-Lingey in the Côte des Bar, we wanted to create a modern and ecologically sustainable Maison de Champagne, endeavoring to achieve excellence and to honor and celebrate the diversity and quality of our *terroirs*.

La Maison **Dosnon & Lepage** is located in Avirey-Lingey, in the heart of a unique *terroir* called La Côte des Bar. Found in the southern part of the champagne region, the vineyards are situated on rolling hills of hard limestone soils like Chablis.

This *terroir*, dominated by clayey-limestone soils, inspires particularly rich aromas and flavors in the Pinot Noir and Chardonnay, which acquire an exceptional finesse and fruitiness as they age.

Our knowledge of the most suitable *terroirs* for this wine, as well as our discerning selection of grapes and *crus*, allows us to craft complex and enticing wines.

## Terroirs ]





## [ Savoir-Faire

### VITICULTURE

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To unlock the wealth and grandeur of the Côte des Bar *terroirs*, La Maison **Dosnon & Lepage** cultivates a 2-hectare vineyard located in Avirey-Lingey and currently receives produce from approximately 5 hectares of other vintners. Respect for the Côte des Bar land and for the uniqueness of the *Champenois terroir* is one of our priorities, requiring rigorous work and monitoring.

In order to meet these high standards of quality, we run an intentional and careful viticulture. The vineyards are turfed with enough groundcover to ensure the health of the microbes in the soil; the soil is tilled and ployed for proper aeration, and no chemicals are ever applied.

La Maison **Dosnon & Lepage** also use *Grands crus* and *Premier crus* pruning techniques: permanent Royat cordon for Pinot Noir and cane double for Chardonnay. Such short pruning techniques control yields, while limiting the amount of manure fertilizer in June limits the vigor of the vines. We also trim the vines in June to control their vigor.

The grapes are always harvested by hand, so that the optimum level of maturity can be selected.

To crush the grapes, we use vertical pressers, also known as traditional pressers. During the extraction process, their design reduces the movement of the grapes to a minimum, releasing the finest, least-stained and perfectly lucid juices.

## VINIFICATION AND AGING

We at La Maison **Dosnon & Lepage** believe that there is no container more beautiful for a *Grand Vin de Champagne* than an oak barrel.

Vinification takes place for the most part in contact with wood, followed by an optimum aging process, with the goal in mind of developing complex and full champagnes while preserving their finesse and their purity with a low dosage.

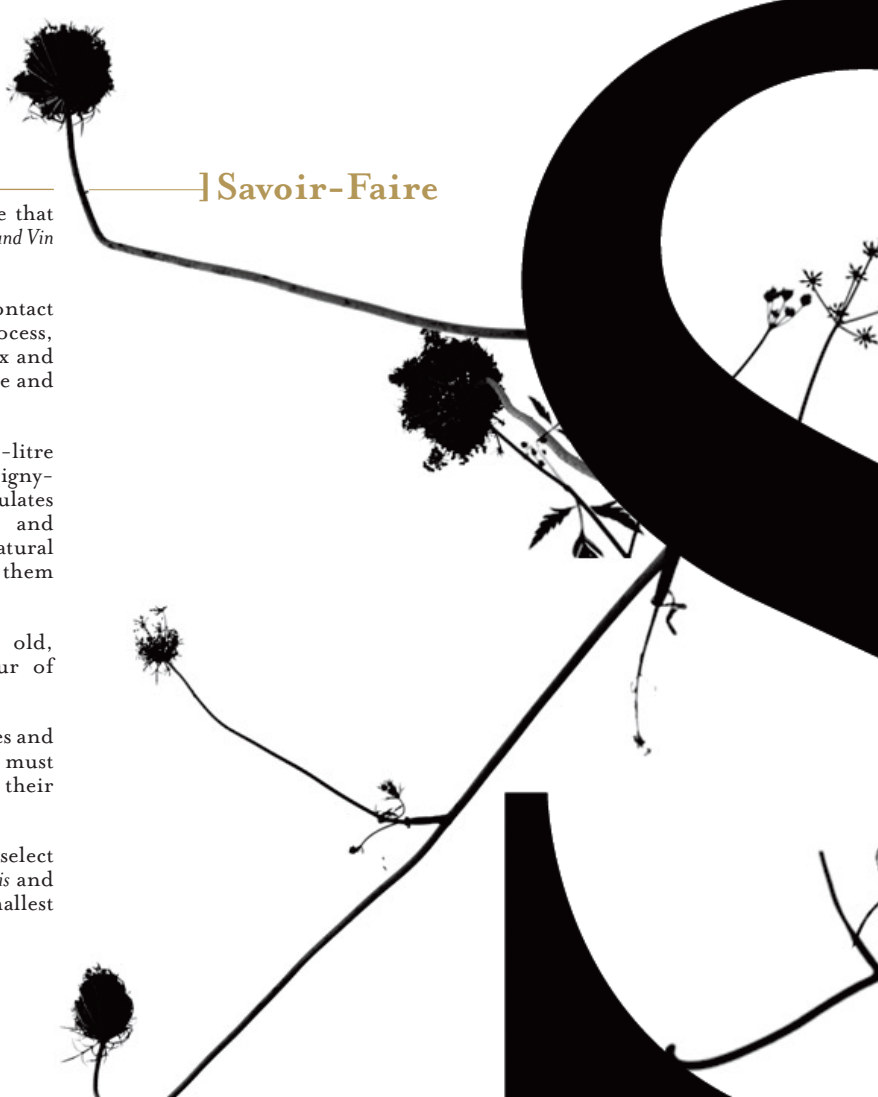
Our “*Récoltes*” are vinified and aged in 228-litre barrels made of burgundian oak from Puligny-Montrachet. Effectively, only the wood regulates the communication between the wine and atmospheric oxygen, which favors the natural maturation of the champagnes and bestows them with their complexity.

The barrels are a minimum of 5 years old, conferring neither tannins nor the flavour of wood to the wine.

However, according to the variety of the grapes and the years, the weaker or less-structured wines must ferment in tanks to awaken their freshness, their acidity, and their fruit.

After tasting and analysis, we procede to select between the wines that will be vinified *sous bois* and those that will be in tanks, always in the smallest proportion.

## ] Savoir-Faire



## Alchemy I

### ASSEMBLAGE / BLENDING

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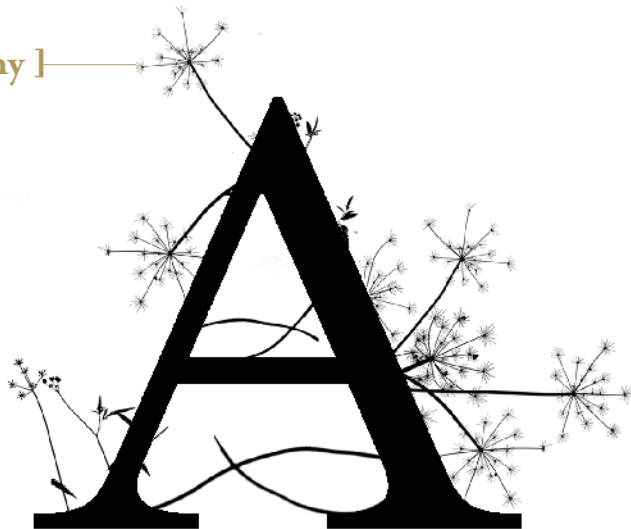
Traditionally, the three varieties of grapes of the Champagne region, Chardonnay, Pinot Noir, and Pinot Meunier, rising from different *crus*, *terroirs*, and years, are brought together to create a “*Brut sans année*”.

However, we at La Maison **Dosnon & Lepage** wanted to take a different direction, one which diverges from this assemblage type. Always careful to respect the search for the purest expression of the terroir, we blend reserve wines at 100% of each of the two noble varieties, Pinot Noir and Chardonnay, to create unique “*Cuvées mono cépages*” who epitomize la Côte des Bar.

A composition of the two varieties is, however, reserved for the production of the Cuvée Extra-Brute « *Récolte Brute* » as well as for the Grande Cuvée « *Alliance* », being composed of 50/50 of Pinot Noir and Chardonnay in order to achieve a perfect balance.

Each year, we select the best, “*vins clairs*” from past vintages to be reserved.

These reserve wines are conserved in oak barrels to guarantee both the harmony and complexity of champagne wines.



### MATURATION

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The Grands Vins de Champagne must have time to mature: not until having attained the perfect balance of freshness and fullness are ready to be tasted.

The optimum maturation period may vary, but is never less than 24 months.



## [Vins de Champagne

La Maison **Dosnon & Lepage** trusted Samuel Ingeleare, honored as the GaultMillau Best Sommelier of 2005, to judge the quality of our vintages.

### **Récolte Noire, Blanc de Noirs, composed of 100% Pinot Noir.**

« The Récolte Noire is clear with a pale yellow color. The fine, rapid bubbles form a regular and persistent ring. Intense to the nose, one detects the aroma of brioches with hints of wine. To the tongue, this wine is fatty at first taste, and is nuanced with subtle notes of apple and pear. One discerns the delicate bubbles with a slightly bitter finish. A true pleasure for this Récolte Noire, one appreciates the balance of the flavors and the accuracy of its elaboration, true to the identity of the terroir and a low dosage. »

### **Récolte Brute, Extra brut (less than 5 g.), composed of 70% Pinot Noir and 30% Chardonnay.**

« The Récolte Brute has a pale yellow color. The ring of bubbles across the entire surface is formed by rapid and regular bubbles. One detects the aroma of yellow pears, and of marshmallow with light hints of lemon. Fresh at the first taste and accentuated by persistent bubbles, it reveals notes of green apple and a bit of minerality, with a fresh and persistent finish. A distinct Récolte Brute, characterised by its vivacity and freshness. »

### **Récolte Rose, Rosé, composed of 100% Pinot Noir.**


« The Recolte Rose Vintage has a salmon-pink color with a significant ring of bubbles across the surface. Bubbles are rapid and continuous. One smells the aromas of red berries (grenadine and wild strawberries). To the tongue, the first impression is one of freshness, drawn out over gustative nuances of young red berries, with a light taste of wine and a full finish. A delicate and fresh Champagne rosé. »

### **UPCOMING RECOLTES**

Two other cuvées will soon be introduced to the Maison **Dosnon & Lepage** line :

**Récolte Blanche, Blanc de Blancs**, composed of 100% Chardonnay, available September 2008.

**Grande Cuvée "Alliance"**, composed of 50% Pinot Noir and 50% Chardonnay, sale of which is estimated for the second half of 2010.





The fundamental philosophy of La Maison **Dosnon & Lepage** is one of harmony: harmony of mankind, of *terroirs*, and of wines in their environment.

Though young producers of champagne, we are nonetheless highly aware of environmental impact we have on this harmony, and we feel that we are therefore obliged to minimize the effects of our actions.

To this effect, we have therefore decided to donate 1% of our sales to the protection and restoration of the environment through our membership with the organization :  
<http://onepercentfortheplanet.org/>.

Aware of their responsibility to as well as their dependence on a healthy planet, members donate at least 1% of their profits to environmental causes all over the world.

La Maison **Dosnon & Lepage** also supports the organization *Peuple Loup* (Wolf People) and the Baie-James project 2008-2011 (Quebec, Canada).

The goal of this organization is to observe a pack of wolves in their natural setting over a period of three years in order to better understand the species, the social organization of the pack, and the species' ability to adapt to the presence of humans.

To learn more and to follow the progress of this incredible project, go to [www.peupleloup.info](http://www.peupleloup.info).



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