



CHAMPAGNE VEUVE DOUSSOT

« Cuvée Ernestine »

BRUT

ORIGIN

Côte des Bar, Aube,
Champagne-Ardenne,
France

APPELLATION

AOC Champagne

VINEYARD

Vines are on average 25
years old and are
planted in
kimméridgien on
calcareous-clayey soil
Density: 8260 vines/ha
Size: 17.3 acres

FARMING

Sustainable

BLEND

70% Pinot Noir
30% Chardonnay

DOSAGE

6 – 8g/l

ALCOHOL CONTENT

12.5%

WINEMAKING

Fermentation: +/- 8
weeks

AGING

Aged +/- 36 months sur
lattes

STÉPHANE JOLY come from a family of winegrowers that have lived in the heart of the Champagne region for over a century. In 1970, GEORGES JOLY and his sons created the first ever VEUVE DOUSSOT cuvée. STÉPHANE JOLY carries his family's tradition of continuing to pursue high quality standards set by his grandfather, father, and uncles. His passion for winemaking is present through each part of the process and CUVÉE ERNESTINE is no exception.

Its robust structure comes from the 25-year-old Pinot Noir vines planted in “Kimméridgian” clay soils. Located on 17.3 acres in the Côte des Bar region of southern Champagne, these soils, rich in clay and limestone, are perfectly suited to Pinot Noir. These soils bring freshness and minerality in the final wine, with clear, crisp fruit and a great backbone of structure to hold it all together. The addition of Chardonnay rounds out the wine, offering crispness and balance of this great 2014 vintage. The wine is aged 36 months “sur lattes” in the VEUVE DOUSSOT cellars.

CUVÉE ERNESTINE is an exceptional champagne that is produced only when the harvest is of such HIGH quality that VEUVE DOUSSOT declares it a vintage.

WINEMAKER'S NOTE - STÉPHANE JOLY

This vintage is round and subtle; and it gives delicate white flower notes thanks to the 30% Chardonnay. The palate, as the nose, is rich with honey and hints of apricots. This Champagne is as powerful as Ernestine Doussot was determined.

ACCOLADES FOR 2015

International Wine Report – 93 points

“The 2015 'Cuvée Ernestine' is yet another sensational release of this bottling from Veuve Doussot. This instantly starts to impress as it shows wonderful brightness on the nose, nuanced by aromas of baked apples, citrus zest, honey blossoms, chalky minerals and some toasted brioche adding further complexity as everything comes together beautifully in the glass. On the palate this is nicely textured and displays wonderful precision with lovely acidity keeping it fresh and lively through the finish. Outstanding now and should also offer a drinking window that spans close to a decade.” -I.W.R.

