



CHAMPAGNE VEUVE DOUSSOT

« Cuvée Ernestine » 2016

BRUT

ORIGIN

Côte des Bar, Aube,
Champagne, 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

WINEMAKING

Fermentation: +/- 8
weeks

AGING

Aged +/- 36 months sur
lattes

Stéphane Joly comes 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.

Located on 17.3 acres in the Côte des Bar region of southern Champagne, these soils, rich in clay and limestone, are perfectly suited for these 25 year old Pinot Noir vines. 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 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

2016 International Wine Report – 93 points

“The 2016 'Cuvée Ernestine' is another beautiful showing from Veuve Doussot. This instantly begins to impress with its wonderful aromatics of apples and poached pear along with buttered brioche, white florals, salty minerals and hints of crushed hazelnut. On the palate this is broad shouldered, with notable depth, yet it remains precise and beautifully balanced displaying a lovely combination of acidity and minerality that persists through the finish. Overall, this is a fabulous Champagne that is drinking remarkably well today, but should also offer another decade of enjoyment.” –I.W.R.

