

CHAMPAGNE VEUVE DOUSSOT « Cuvée Ernestine » 2020 BRUT

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. Today Stéphane upholds this legacy with meticulous care and a commitment to sustainable farming and artisanal production, ensuring each bottle reflects the same dedication to quality established by prior generations. His passion for winemaking is present through each part of the process and Cuvée Ernestine is no exception.

Cuvée Ernestine 2020 is an elegant, zesty, and beautifully proportioned Champagne. Its ripe fruit character, supported by remarkable structure, tension, and clarity, leads to a golden hue with fine, persistent bubbles. Aromas of lemon meringue, baked apple, and honey intertwine with notes of brioche and toasted almonds. On the palate, its refined texture, balanced acidity, and vibrant flavors of citrus, apple tart, and subtle minerality culminate in a long, graceful finish—an exceptional expression of vintage Côte des Bar Champagne. Pair with shellfish, grilled salmon or tuna, pork roast, fresh salads, and soft to medium cheeses. Also superb as an apéritif with light canapés.

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. After an extended fermentation, the wine matures for approximately 36 months sur lattes before disgorgement.

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*

ACCOLADES
2020 Has not yet been reviewed
2019 International Wine Report – 93 points
2018 International Wine Report – 93 points
2016 International Wine Report – 93 points