

# Champagne Louis Dousset

## Champagne Brut Tradition

### THE VINE

Territories :

- Mailly-Champagne,
- Verzy,
- Verzenay
- Sillery
- Ludes
- Saint-Lumier-en-champagne
- Vavray le Grand

Grapes : Pinot Noir and Chardonnay□□

Median age : 25 years

### THE WINE□□

Harvest : 2000 and 1999

Volume : 50 000 bottles□□

Wine process : thermo-regulated stainless steel tanks to keep qualities of the wine.□□

Mixing :

- Pinot Noir 60%
- Chardonnay 40%

Mixing : April 2000

Ageing : 3 years

Remuage : Gyropalette.□□

Sediment removing process : June 2004

Dosage : 1,2g/l

### TASTING

Eye : deep yellow colour with green reflects, fine bubbles.□□

Nose : flavours of citrus fruits and candied fruits (currants, figs and almonds).□□

Mouth : frank and elegant taste, long and fresh in the mouth, well balanced and thick. Return of dried fruits aromas like ~~and candied~~ fig; persistent freshness and length in the mouth.

Nice and deep touch.□□



### SUGGESTION□□

This Brut Tradition, harmonious combination of two noble grapes and a three-year ageing in the cellars, is mature and is perfect for the aperitif or during a meal.

# The "White of Blacks" range

## Champagne Blanc de Noirs 3 years

### THE VINE □ □

Territories : Montagne de Reims, chalky soil and sloping ground (composite rocks).

- Mailly-Champagne,
- Verzy,
- Verzenay

Grapes : Pinot Noir

Median age : 25 years

### THE WINE

Harvest : 2000 and 1999

Volume : 10 000 bottles □ □

Wine process : thermo-regulated stainless steel tanks to keep the aromatic qualities of the wine. □ □

Mixing : 100% de Pinot Noir

Ageing : April 2000

Remuage : Hand-made on Traditional desks. □ □

Sediment removing process : November 2000 □ □

Dosage : 1,2g/l

### TASTING □ □

Eye : rdeep yellow colour with green reflects, □ fine bubbles. □

Nose : flavours of citrus fruits and candied fruits (currants, figs and apricots). □ □

Mouth : frank and elegant taste, return of aromas, well-balanced and frank, it leaves a persistent and nice length in the mouth. □ □



### SUGGESTION

To drink with white meats, roast meats or during the whole meal.

# The "White of Blacks" range

## Champagne Blanc de Noirs 6 years

### THE VINE □ □

Territories : Montagne de Reims, chalky soil and sloping ground (composite rocks).

- Mailly-Champagne,
- Verzy,
- Verzenay

Grapes : Pinot Noir

Median age : 25 years

### THE WINE

Harvest : 1997 and 1998

Volume : 2 000 bottles

Wine process : thermo-regulated stainless steel tanks to keep the aromatic qualities of the wine. □ □

Mixing : 100% de Pinot Noir

Bottling process : april 1997

Ageing : 6 years

Remuage : Hand-made on Traditional desks. □ □

Sediment removing process : november 2003

Dosage : 0,9 g/l

### TASTING □ □

Eye : deep pale yellow, fine bubbles with slow evolution. □ □

Nose : marked with a winy and complex nature giving persistent touches of nuts, brioche melted butter, candied fruits, figs, fresh and dried apricots, almonds, hazelnuts. □ □

Mouth : Frank and nice taste, deep amplitude of the aromas, long and wonderful in the mouth. □ □



### SUGGESTION

Best to be served at a temperature of 8°C with roast meats, poultry, cheese as well as traditional or fried foie gras.

References : Guide HACHETTE 2004

# The "Blanc de Blancs" Range

## Champagne Blanc de Blancs 3 years

### THE VINE □ □

Territories :

- Avize,
- Cramant.

Grapes : Chardonnay

Median age : 25 years

### THE WINE

Harvest : 2000 and 1999

Volume : 10 000 cols

Wine process : thermo-regulated stainless steel tanks to keep the aromatic qualities of the wine.

Mixing : Chardonnay

Bottling process : april 2000

Ageing : 3 years

Remuage : Hand-made on Traditional desks. □ □

Sediment removing process : april 2003

Dosage : 1,2g/l

### TASTING □ □

Eye : deep yellow colour with green reflects, □  
fine bubbles. □

Nose : fine and elegant with citrus fruits flavours  
over candied fruits. □ □

Mouth : Light and delicate taste, fresh and persistent,  
well balanced, acidity controlled,  
return of primary and secondary aromas.

Fine in the mouth, nice, soft and harmonious. □ □



### SUGGESTION

A fresh wine, vivid, elegant and harmonious, best for aperitif, with shellfish or fish over a light sauce

References : - Guide HACHETTE 2004

Chardonnay du Monde Silver Medal

# The "Blanc de Blancs" Range

## Champagne Blanc de Noirs (6 years)

### THE VINE □ □

Territories :

- Avize,
- Cramant.

Grapes : Chardonnay □ □

Median age : 25 years

### THE WINE

Harvest : 1998 and 1997 □ □

Volume : 2 000 bottles □ □

Wine process : thermo-regulated stainless steel tanks to keep the aromatic qualities of the wine.

Mixing : Chardonnay

Bottling process : April 2000 □ □

Ageing : 6 years □ □

Remuage : Hand-made on Traditional desks.

Sediment removing process : April 2003

Dosage : 1,2g/l □ □

### TASTING □ □

Eye : golden yellow, fine bubbles with slow evolution.

Nose : nice expression of citrus fruits (lemon, grapefruit) and hazelnuts. □ □

Mouth : attaque fraîche et délicate, longueur persistante, notes citronnées. L'acidité exceptionnelle de ce vin lui donne une finesse surprenante.



### SUGGESTION

This quiet wine remains vivid and elegant, it shall accompany fish and shellfish in a subtle way.