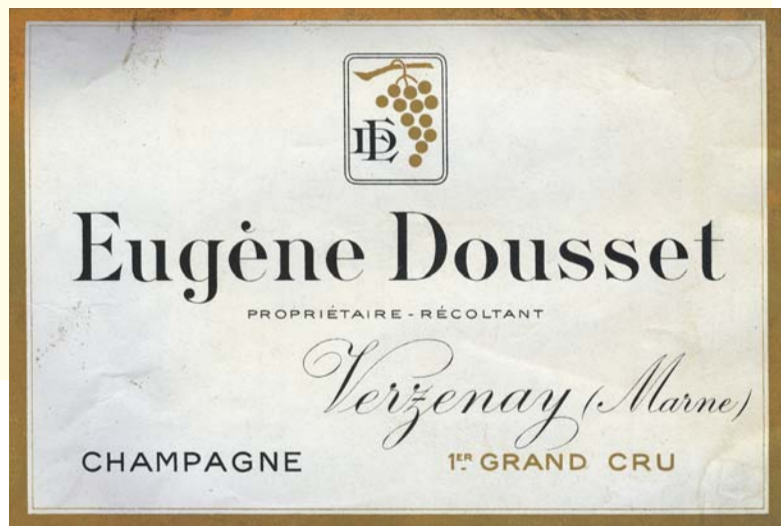


The Dousset Family has been in the champagne region since 1844

In 1844 Léopold Dousset left his native village of Couvignon (Aisne) to move to Verzenay, little village in the Champagne area classed as a "grand cru" (famous vintage). Starting as a winegrower, he developed a distillery in the area which meant that Eugène, Léopold's son and Louis Dousset's father, could buy parcels of vines. could buy parcels of vines.



From 1976, Louis Dousset devoted himself to producing champagne at Verzenay in the heart of the Reims hills area.



In 1998, Jean-Roch Floquet, Louis Dousset's grandson, took over the management of the company, continuing to produce **Louis Dousset** champagne in the tradition of the art whilst using innovative vinification techniques.

*This is the modern style which **Louis Dousset Champagne** invites you to discover over the following pages.*

The origin of the grapes



The Montagne de Reims Vineyard

The Montagne de Reims area to the south of Reims has a North/North East/North West orientation on a chalky subsoil covered with various types of heterogeneous deposits.

The vineyard stretches over 10 hectares divided into 12 plots.

Pinot Noir, a black grape giving white juice is the main type of vine in this area where Spring frosts are frequent. This somewhat difficult climate can be found in the remarkably complex character of the "Blanc de Noirs" Champagne.

The "Côte des Blancs" vineyard

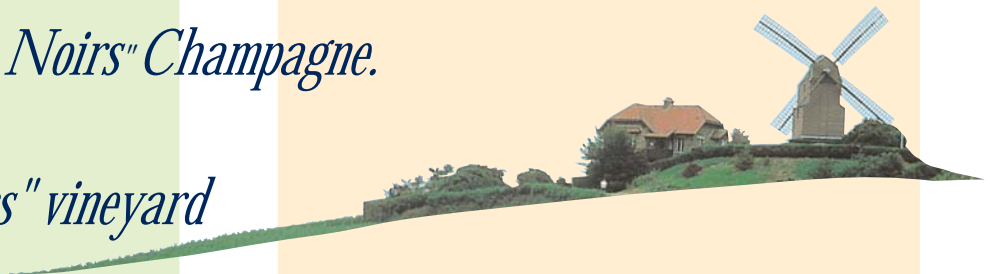
This area benefits from a maximal amount of sun all year long due to its East/South East orientation.

This ground is made up of alluvium, clay and chalk.

The vineyard covers 10 hectares divided into 9 plots.

The Chardonnay, the only white grapevine in the Champagne area is in its element here.

Lightness, delicacy and elegance are the "Blanc de Blanc" champagne characteristics.



From vineyard to cellar



Working the vines

40% of the vines are old, with an average age of 30 years.

A selective and reasonable style of cultivation has always been used, firstly to respect the vines themselves and secondly for the respect of the environment generally speaking.

For example, in order to avoid using insecticides and weed killer, the vines are regularly weeded manually. A first early pruning and grape harvest are used to limit production and allow the grape to reach optimal maturity.



Work in the cellar

Fermentation is slowly carried out in stainless steel tanks at a constant temperature of 18° over 15 to 20 days. This allows the full flavour of the champagne to develop.

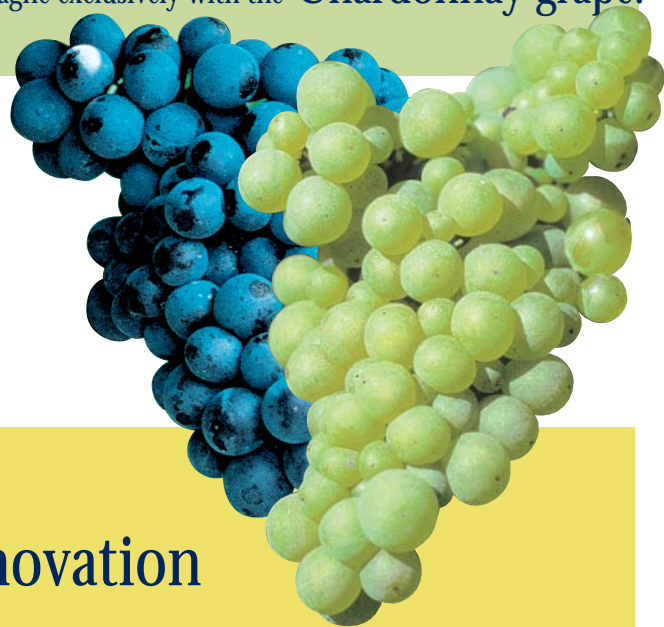
The champagne is then stored in bottles for a minimum of 3 years.

Essential Dousset

In the Champagne region, as in most of France's winegrowing areas, each type of vine has its own favourite area; the **Pinot Noir grape** flourishes in the **Montagne de Reims area**, the **Chardonnay grape** on the "**Côte des Blancs**" and the **Pinot Meunier** in the **Marne Valley**.

The **Louis Dousset Champagnes** are created in this way, each vintage being the result of **the fruit of one type of vine**.

The Louis Dousset "**Blanc de Noirs**" Champagne is made exclusively from **Pinot Noir grapes**.
The Louis Dousset "**Blanc de Blancs**" Champagne exclusively with the **Chardonnay grape**.



The Dousset concept - taste innovation

By allowing the full flavours of the soil and the particularities of each type of champagne grape to come out, everyone is sure to find his personal taste and preferences.

The wines being stored **in a cellar for 3 to 6 years** to age helps in the quest for taste.

For the amateurs of mixed grape champagnes ("champagne d'assemblage") which is the more classic method of champagne making, they will find the "**Brut Tradition**" a perfect reference point.

The Dousset style - the presentation

The innovative bottle design and form together with the colour-coded labels change the style of the traditional champagne bottle.

The bottles have also been designed to allow all the subtleties of **Louis Dousset Champagne** to come out.