



Partners Davy Dosnon (left) and Simon-Charles Lepage, who launched their Champagne house, Dosnon, in 2005, are already finding success with a Pinot Noir-based cuvée.

The new house of Dosnon, founded in 2005, is a partnership between Davy Dosnon and Simon-Charles Lepage. The fruit source is the Côte des Bar, whose soils are the same Kimmeridgian band found in Chablis. The estate's Brut Champagne Noire NV (91, \$60), made entirely from Pinot Noir, is racy and intense, offering high-toned coconut, rye toast, orange peel and ginger flavors. The partners ferment primarily in 5-year-old Puligny-Montrachet barrels, the delicate exchange between the wine and oxygen providing added complexity.