



Champagne

VEUVE DOUSSOT

WINEGROWERS AT NOÉ-LES-MALLETS SINCE 1746



We have been a family of winegrowers in the heart of the Champagne region for over a century. In 1970, Georges Joly and his sons created the first Veuve Doussot brand. I am very proud to continue our family winemaking history and to pursue the high quality standard and traditions set by my grandfather, my father and my uncles.

Our family favours a reasoned and sustainable approach to winegrowing that is used every year to maintain the distinctive taste and balance of our wines whilst respecting our traditions.

I have a passion for champagne wines and taking part in every stage of the winemaking process is above all a pleasure for me - growing the vines, making wine and creating high standard champagne products.

Our cuvees embody this passion for champagne that you can taste and discover whenever you enjoy a glass of Veuve Doussot Champagne.

Stéphane Joly

*«Our soil and the walls of our Houses bear witness to our long
lasting presence in the Aube region...»*



Our Vineyard and Cellar are located at Noé-les-Mallets, a charming village in the heart of the Côte-des-Bar district.

Pinot noir is typical to our area for our soil is rich with clay and limestone. To add a fresh and floral flavour to our Champagne we also grow Chardonnay ; creating a smell and a taste unique to our beautiful terroir.

We believe in preserving the quality of our soil and of our vines for the upcoming generations.

We carefully prepare and complete every single step of our winemaking process, from the harvest to the choice of our retail distribution channels.



*«Our champagnes are produced
slowly, with patience....»*



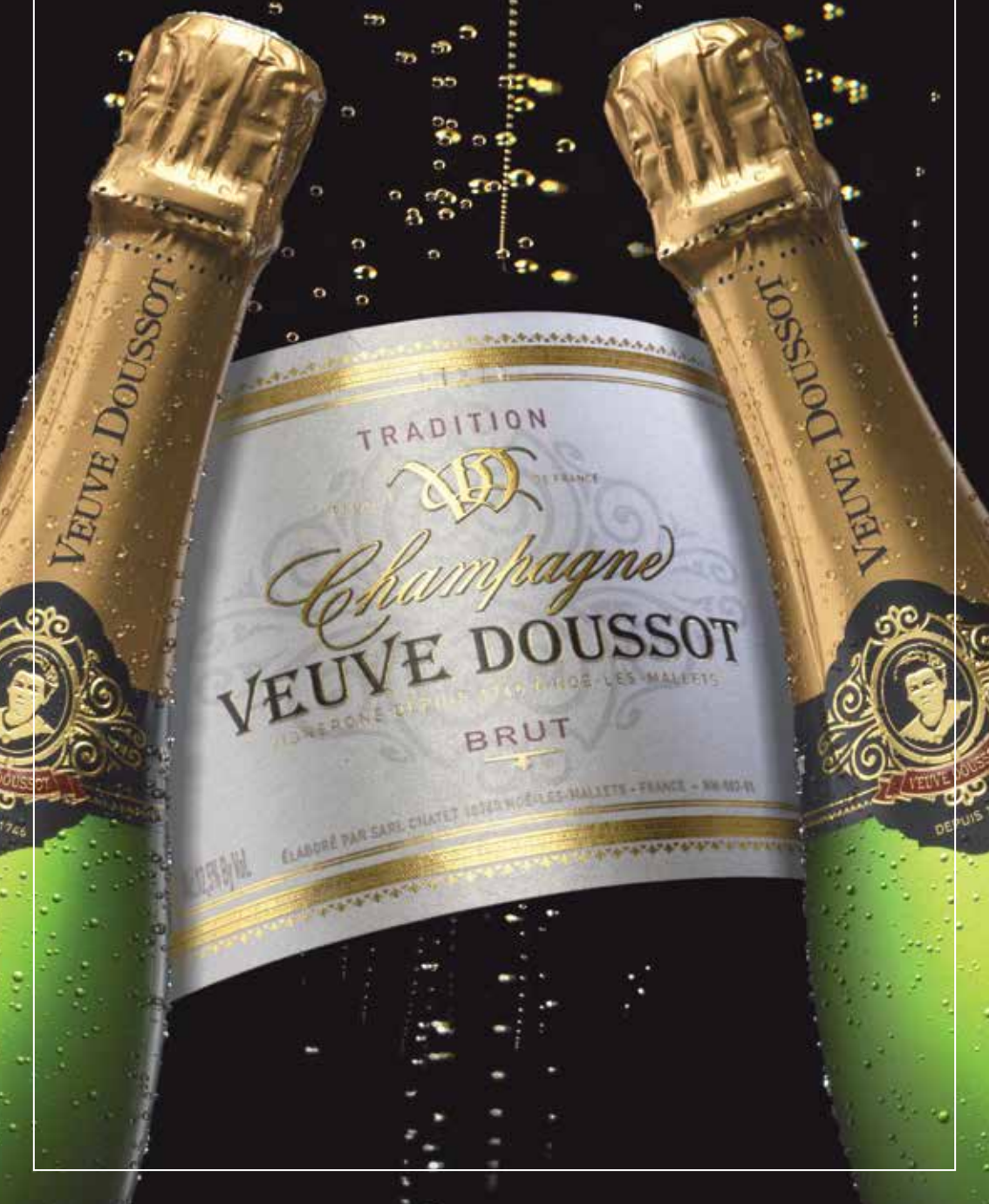
Assembling the wines is the most delicate stage in winemaking. Every Champagne House has its secret recipe signing its style and carrying on its tradition.

The process of assembling consists in blending wines made from different vintages or produced on different plots of land. As proportions vary, their combination creates a unique Champagne.

Once this step has been completed, the Champagne needs to mature peacefully in our underground cellar. This maturing process allows the own character of the Champagne to develop.



«Each Cuvée is a creation on its owns...»





The perfect cuvee for an aperitif among friends it will also reveal all its identity pairing a smoked duck or a langoustine.

Being a combination of 85% Pinot noir and 15% Chardonnay, this Champagne has shiny golden color and has an expressive fresh citrus taste to delight your palate. This Brut has matured in the purest Champagne Tradition and offers a consistent character regularly rewarded for its quality and balance.

Also available as Demi-Sec to enjoy with desserts.



Cuvée TRADITION Brut



This Champagne is to be enjoyed with a festive toast or with a seafood platter.

Elegant and complex, this wine is round and fresh thanks to a blend of 80% Pinot noir and 20% Chardonnay, which allows richness and depth. A perfect example of what our terroir can produce.

GRANDE CUVÉE Brut



Slightly sweet, this Champagne has the authentic aromas of Pinot with 20% Chardonnay for a fresh taste. It's delightful for an aperitif.

This wine is for Champagne lovers. It is elegant with lovely biscuit notes. Very honest this wine is well balanced with a long and dry finish.



GRANDE CUVÉE Extra-Brut



Being festive and delicate, this Champagne will color your summer evening aperitifs and express its character equally with foie gras toasts as with desserts.

This 100% Pinot noir Champagne has a beautiful rose petal pink color; revealing a rich red fruit flavour. It will delight your palate with its taste of strawberry and raspberry which ends in a refreshing finish.

Cuvée TENDRESSE ROSÉ Brut



This delicate and refined cuvee will make your cocktails a moment of sheer pleasure and will add a sublime touch to your fish and seafood recipes.

Elaborated from Chardonnay only, this Champagne reveals a real fresh citrus and white flower flavour. Typical of our vines cultivated on our clay and limestone soil.



This prestigious vintage Champagne is the result of our expertise. It has been matured for at least 36 months and is a combination of our best vines of Pinot noir and Chardonnay. This Champagne will be the best to accompany special occasions.

This vintage is round and subtle; and it gives delicate white flowers 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.

Cuvée BLANC DE BLANCS Brut

Cuvée ERNESTINE Brut Vintage



In the past, Ratafia was a typical local Champagne aperitif. But these days it is served with chocolate dessert or with an elegant apple tart. It is a pure marvel!

The blend of grape pomace and of fine Champagne brandy, matured in oak barrel, gives a unique character to this sweet beverage that combines aromas of currants, dried fruits and of stewed pears.



Made from the same grape varieties as our Champagne, they are our appellation still wines. The Red wine is the perfect companion to red meat. The White wine is ideal with fish and excellent with shellfish.

The Red Coteaux has matured in oak barrels. Its frank and seductive bouquet releases a red fruit flavour with a marked note of black cherries. The White wine has a determined and smoky character revealing its great originality.

WELCOME TO OUR VINEYARDS...



*We would be pleased to welcome you to our cellars and to introduce you to the art of Champagne making.
Please contact us to book a tasting event or to organize a tour of our winehouse.*


Champagne
VEUVÉ DOUSSOT

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