



DOMAINE JEAN VESSELLE

Blanc de Blancs de Bouzy 'B3'

Grand Cru Brut Nature

For nearly 300 years, the Vesselle family has been tilling the chalky soils of Bouzy and cultivating some of the village's best-placed Pinot Noir vines. Wines from this peerless family estate combine a classic Champagne elegance with the signature power and uncompromising flavor of wines from Bouzy. A special wine with just under 2,000 bottles produced, 'B3' is a unique look at Chardonnay as grown on terroir traditionally known for Pinot Noir, a "Blanc de Blancs" from Bouzy.

WINERY: Domaine Jean Vesselle

WINEMAKERS: David and Delphine Vesselle

ESTABLISHED: 1800s

REGION: FRANCE • Champagne • Bouzy

APPELLATION: Champagne AOC

BLEND: 100% Chardonnay

VINEYARDS: Estate-owned, 100% grand cru-rated vineyards are located exclusively in Bouzy. Soils are the classic, chalky terroir of the Montagne de Reims.

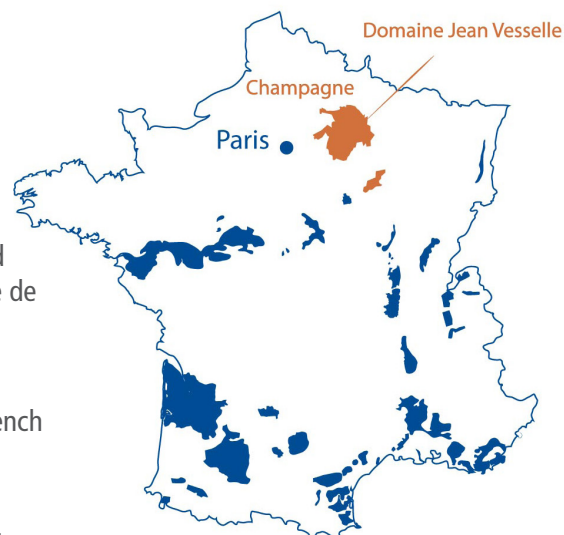
AGE OF VINES: 15-30 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in French oak barrels. Aged for 42 months in bottle on fine lees. No dosage; 2.25 grams of natural sugar per liter.

TASTING IMPRESSIONS: Burnished gold with green highlights. Aromas of lemon peel, white flowers and slate. Vibrant and intense, with a creamy, weighty middle. Crisp and fresh on the finish.

PAIRING SUGGESTIONS: As an aperitif; or with soft French cheese

NOTES: Delphine Vesselle's husband David is from Chouilly, in the Côte de Blancs; Delphine herself is from Bouzy in the Montaigne de Reims. Their grand cru wines, 'B3' and 'B2C' focus on Chardonnay, grown in each terroir.



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