



DOMAINE JEAN VESSELLE

Bouzy Rouge Coteaux Champenois

The family's collection of grand cru vineyards and generations of leadership in championing Pinot Noir are what make wines from Domaine Vesselle such eloquent examples of Blanc de Noirs Champagnes. 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 Pinot Noir from Bouzy.

WINERY: Domaine Jean Vesselle

WINEMAKERS: Delphine and David Vesselle

ESTABLISHED: 1800s

REGION: FRANCE • Champagne • Bouzy

APPELLATION: Coteaux Champenois AOC

BLEND: 100% Pinot Noir

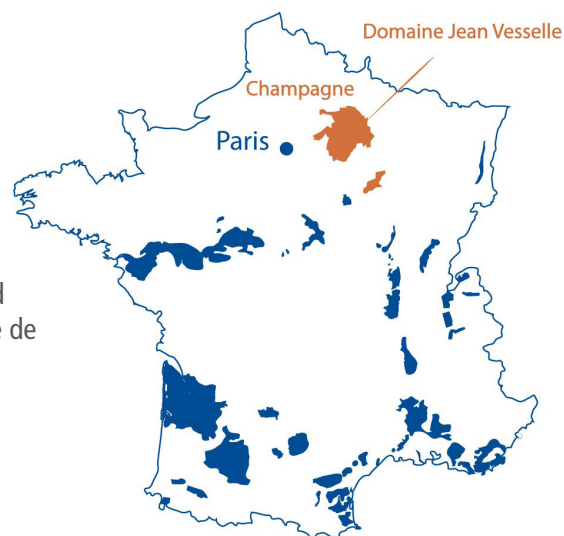
VINEYARDS: Estate-owned, 100% grand cru-rated vineyards are located exclusively in Bouzy. Soils are the classic, chalky terroir of the Montagne de Reims.

AGE OF VINES: 15-30 years, on average; some more than 100 years

WINEMAKING: Hand-harvested. Destemmed; cold maceration for four to five days. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in tank on fine lees.

TASTING IMPRESSIONS: Aromas of baking spices, red cherries, raspberries. Silky and long. Summer red fruits, light peppery spice.

PAIRING SUGGESTIONS: Roasted duck or other fowl; aged French cheeses



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