



DOMAINE JEAN VESSELLE

Brut 'Oeil de Perdrix'

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 here combine a classic Champagne elegance with the signature Bouzy power, especially in wines such as the estate's 'Oeil de Perdrix.' This unique rosé is a taste of Champagne history, a style of wine long forgotten before winemaker Delphine Vesselle—to honor the traditions of her Champagne-making grandparents—brought it back with great success.

WINERY: Domaine Jean Vesselle

WINEMAKERS: Delphine and David Vesselle

ESTABLISHED: 1800s

REGION: FRANCE • Champagne • Bouzy

APPELLATION: Champagne AOC

BLEND: 100% Pinot Noir

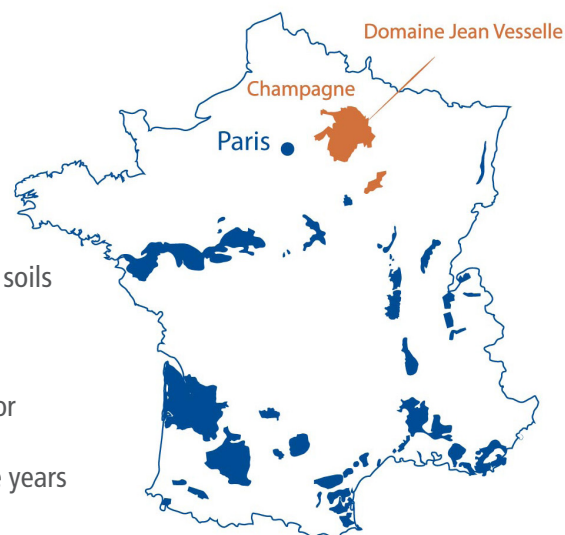
VINEYARDS: Estate-owned vineyards are located exclusively in Bouzy; soils are the classic, chalky terroir of the Montagne de Reims.

AGE OF VINES: 15-30 years

WINEMAKING: Hand-harvested. Grapes are macerated briefly for color then pressed; fermented on indigenous yeasts in stainless steel tanks. Second fermentation in bottle (méthode Champenoise). Aged for three years in bottle. Dosage 6 grams/L.

TASTING IMPRESSIONS: Aromas of red roses, orange zest, white pepper, light herbs. Medium-bodied yet light on the tongue; elegant, silky and balanced. Red berries, stone fruits, peppery finish.

PAIRING SUGGESTIONS: As an aperitif or throughout a meal; its acidic balance and red-wine body make it endlessly flexible at the table



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