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: Champagne AOC
BLEND: 100% Pinot Noir
VINEYARDS: A quarter-acre walled vineyard and one of the smallest grand-cru rated ‘clos’ in Champagne, ‘Petit Clos’ is located at the heart of the family estate in Bouzy. Soils combine chalk and clay.
AGE OF VINES: 15-30 years
WINEMAKING: Hand-harvested. Fermented on selected yeasts in French oak barrels. Malolactic conversion stopped. Aged for 10 years in bottle. Dosage less than 4 grams/L.
TASTING IMPRESSIONS: Aromas of wildflowers, light citrus fruits, blood orange, small red berries. Juicy, penetrating, lightly smoky; more floral notes and a spicy finish.
PAIRING SUGGESTIONS: Smoked salmon and other fish; Asian-inspired dishes