



DOMAINE JEAN VESSELLE

Brut Rosé de Saignée

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

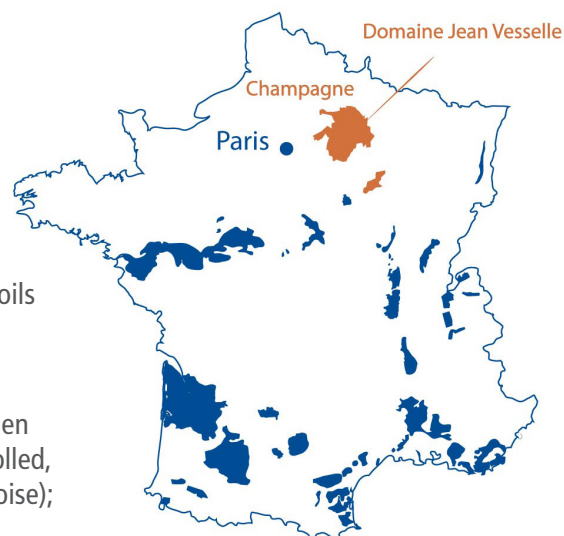
VINEYARDS: Estate-owned vineyards are located exclusively in Bouzy; soils are the classic, chalky terroir of the Montagne de Reims.

AGE OF VINES: 15-30 years

WINEMAKING: Hand-harvested. Rosé de saignée (grapes macerated then juice "bled" off). Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Second fermentation in bottle (méthode Champenoise); aged for three years. Dosage less than 9 grams/L.

TASTING IMPRESSIONS: Aromas of red berries, baking spices, wildflowers, orange rind. Silky and smooth; intensely flavored. Red fruit, floral notes, light smoke.

PAIRING SUGGESTIONS: Smoked ham or other charcuterie; Asian-inspired dishes (sushi in particular)



NORTH BERKELEY IMPORTS

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