



DOMAINE JEAN VESSELLE

Blanc de Blancs de Chouilly 'B2C'

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. This 'B2C' continues the estate's look at the energy and power of pure Chardonnay with a selection of fruit from the grand cru village of Chouilly, where Delphine Vesselle's husband David was born and raised and where the family has vineyards. Here the lacy delicacy of the Côte de Blancs meets Bouzy savoir-faire, for a delicious result.

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 Chouilly, in the northern Côte de Blancs. Chouilly's microclimate is warm (the Marne River runs to the north of the village); soils are classic chalk.

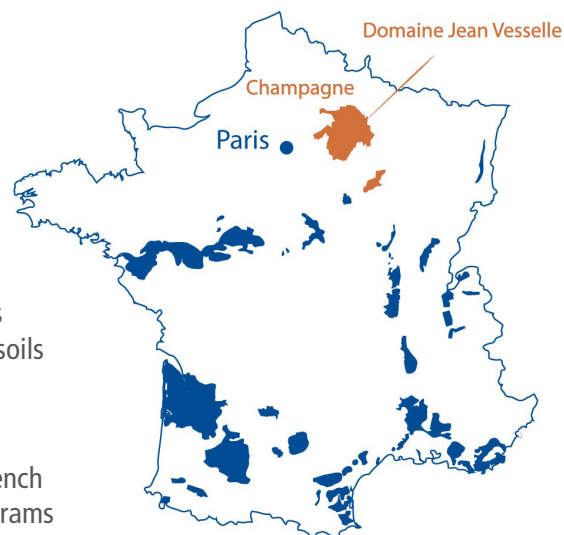
AGE OF VINES: 15-30 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in French oak barrels. Aged for 72 months in bottle on fine lees. No dosage; 1.5 grams of natural sugar per liter.

TASTING IMPRESSIONS: Delicate gold. Aromas of lemon peel, white flowers, leesy notes and crushed stones. Lovely finesse; lacy and pure.

PAIRING SUGGESTIONS: As an aperitif; fresh seafood/shellfish; sushi

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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