

DOMAINE JEAN VESSELLE Bouzy Blanc 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 vineyards, rated 100% grand cru, are located in Bouzy. Soils are the classic, chalky terroir of the Montagne de Reims.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Pressed, then fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged for one year in French oak barrels (three- or four-wine barrels).

TASTING IMPRESSIONS: Aromas of brioche, fresh nuts, a hint of wild strawberries. Fresh, fruity and vibrant; lightly honeyed.

PAIRING SUGGESTIONS: Fresh seafood or shellfish; fresh French cheeses

NOTES: Essentially a "vin clair," this 100% Pinot Noir, if not bottled as a still wine, would be the base of the estate's Blanc de Noirs Champagne.

