

DOMAINE JEAN VESSELLE Grand Cru Brut Millésime Prestige

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: 70% Pinot Noir and 30% Chardonnay

VINEYARDS: Estate-owned, 100% grand cru-rated 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. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged for 10 years in bottle. Dosage 4 grams/L.

TASTING IMPRESSIONS: Aromas of lemon curd, baking spices, light honey, wildflowers, fresh apricots. Intense and textured; red berries, more honey, stone fruits.

PAIRING SUGGESTIONS: Smoked salmon and other fish; Asian-inspired dishes

