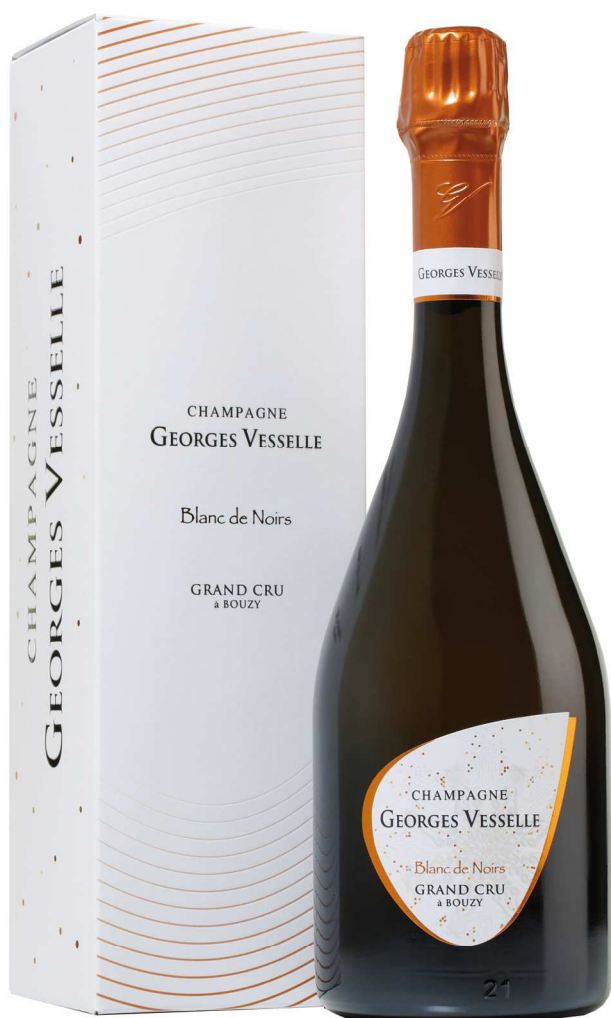




# Champagne Georges Vesselle

## EXTRA BRUT BLANC DE NOIRS - GRAND CRU



### The Estate

For several generations the VESSELLE family have lived on the "Coteau de Bouzy", one of the finest Grand Crus of Champagne region. Georges Vesselle's sons, Eric and Bruno, now exploit the house's 17-hectare vineyard.

**Soil :** Clay, chalk.

**Grape Varieties :** 100% Pinot Noir.

**Average age of vineyards :** 15 years.

**Winemaking :** A lightly dosed champagne (3g), recently disgorged after resting on lathes for 3 years in the cellar.

**Character :** Must be served between 7 and 9° C.

Adorned with a refined burst of plentiful fine bubbles, this Champagne suggests intensely enticing aromas. Its generous nose raises sweet fragrances of mirabelle plum, bilberry and plums, with a discreet hint of spices (cumin and nutmeg). The mouth reveals a stirring balance between a supple creamy attack and a light tannin presence on finish.

**Ageing :** To be enjoyed now for the exceptional liveliness and freshness of its aromas.

**Matching Wine and Food :** This Champagne will be perfect for aperitif and a perfect accompaniment for white meats or fish.



SARL DIFFUSION GEORGES VESSELLE

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