



# Champagne Georges Vesselle

## BRUT NON VINTAGE - 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. Eric and Bruno, Georges Vesselle's sons look after the 17-hectares vineyard. The Champagne is made from 2 grape varieties : 90% Pinot Noir and 10% Chardonnay, and is aged in chalk cellars.

**Soil :** Clayey, chalky.

**Grape Varieties :** 90% Pinot Noir and 10% Chardonnay.

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

**Winemaking :** Traditional elaboration of Non Vintage Brut Champagne, blend of 2 to 3 years.

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

Golden-colour, very fine bubbles, it expresses mineral freshness, followed by strong aromas of matured fruits. The noble origin of the grapes gives a powerful and fine feeling in mouth. A racy, simple wine.

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

**Matching Wine / Food :** A Champagne for all the year for the aperitif parties or any other festive moments.



SARL DIFFUSION GEORGES VESSELLE

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