



DOMAINE JEAN VESSELLE

Brut Réserve

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: 80% Pinot Noir and 20% Chardonnay

VINEYARDS: Estate-owned 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. Second fermentation in bottle (méthode Champenoise). Aged for three years in bottle. Dosage less than 11 grams/L.

TASTING IMPRESSIONS: Blond toast, red apples and wildflowers; silky and long. Red berries, minerals, a hint of white pepper.

PAIRING SUGGESTIONS: As an aperitif; or with soft, creamy cheeses

