



DOMAINE

GEORGES VESSELLE

GRAND CRU & BOUZY

CHAMPAGNE GEORGES VESSELLE BRUT NON VINTAGE - GRAND CRU



- **GRAPE VARIETY** : 90% Pinot Noir - 10% Chardonnay
- **DOSAGE** : 6 gr/l
- **BOTTLING** : Half Bottle (375 ml), Bottle (750 ml) et Magnum (1500 ml)

CHARACTERISTICS

All the parcels of Domaine Georges Vesselle are situated in the Bouzy vineyard, classified **GRAND CRU**. The soil, clay and limestone, is worked entirely with respect for the environment. The average age of our vines is 15 years. We develop this Cuvée according to the traditional method of Champagne Brut Non Vintage with a blend of cuvées of 2 to 3 years.



TASTING NOTES

Golden color, very fine bubbles, it expresses mineral freshness, followed by warm notes of red fruits (blackberry, raspberry). The noble origin of the grapes gives a powerful and fine feeling in mouth. A racy and simple wine.

OUR ADVICES

A Champagne to drink now for the liveliness and the exceptionnal freshness of its aromas. You will enjoy it all year for aperitifs, receptions with friends or any other moment of celebration. Should be served between 7 and 9°C.

