

## BOUZY ROUGE GEORGES VESSELLE NON VINTAGE - GRAND CRU



➤ GRAPE VARIETY: 100% Pinot Noir

> APPELLATION : COTEAUX CHAMPENOIS

> BOTTLING : Demie (375 ml) and Bottle (750 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 45 years. A blend of several years, this Bouzy Rouge has been delicately matured in barrels of various sizes for 2 to 3 years. This is a limited confidential production after careful grape selection depending on harvest quality.



## TASTING NOTES

A wine with character, associating fruit freshness (strawberry, raspberry, cherry) with subdued evolution. It is simple and original and expresses its finesse and elegance through its ruby colour and delicate fabric.

## **OUR ADVICES**

To be enjoyed now for its fruitiness and youth. Tender underdone meat will go well with the delicate body of this Coteaux Champenois, such as a leg of lamb with seasonal vegetables. Should be served between 13° and 14°C. We advise you open the bottle 1h before tasting.

