



DOMAINE

GEORGES VESSELLE

GRAND CRU à BOUZY

CHAMPAGNE GEORGES VESSELLE BRUT ROSE - GRAND CRU



- **GRAPE VARIETY** : 90% Pinot Noir - 10% Chardonnay
- **DOSAGE** : 6 gr/l
- **BOTTLING** : Bottle (750ml)

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. This Champagne is born from a blend of white wine and red bouzy (12 to 15%) with an average age of 2-3 years.



TASTING NOTES

The harmony between Champagne and Bouzy Rouge gives birth to this fruity Champagne. You will appreciate the subtle aromas of strawberry and blueberry which bring freshness and roundness. Women's favorite Champagne.

OUR ADVICES

A Champagne to taste now to discover its ardour, its youth and its fruit. It will be appreciated as an aperitif and with dessert. Natural fresh red fruits, or slightly sweet, are its best allies. Should be served between 7 and 9°C.

