## BOUZY ROUGE GEORGES VESSELLE MILLESIME 2016 - GRAND CRU





> APPELLATION : COTEAUX CHAMPENOIS

**BOTTLING**: 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. The expression of a year's harvest, this Bouzy Rouge has been delicately matured in barrels of various sizes for 5 years. This is a limited confidential production after careful grape selection depending on harvest quality.



## **TASTING NOTES**

This ruby colored wine with subtly amber reflections reveals on the nose expressive aromas of black fruits (cherry, blackberry). This Coteaux reveals a nice balance in the mouth, a remarkable finesse of texture and notes of juicy red fruits. Nice aromatic persistence on the finish.

## **OUR ADVICES**

Combining finesse and elegance, it should be enjoyed today. To be associated with white meat, lamb of grilled fish. Should be served between 13° and 14°C. We advise you open the bottle 1h before tasting.

