## CHAMPAGNE GEORGES VESSELLE BRUT VINTAGE 2016 - GRAND CRU



➤ GRAPE VARIETY: 90% Pinot Noir - 10% Chardonnay

> DOSAGE: 5 gr/l

> BOTTLING: Bottle (750 ml) and 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. This Vintage is only the reflection of exceptional years. It is kept on laths for a minimum period of 5 years.







## **TASTING NOTES**

This Cuvée reveals aromas of red fruits and a slight mirabelle plum brandy note. On the mouth, a subtle flavor of fresh strawberries and raspberries with hints of green pepper on the finish.

## **OUR ADVICES**

This vintage can preserve its sharpness and all its aromas even some years in cellar. To be enjoyed as an aperitif, with a chicken in cream sauce or a turbo fillet. Should be served between 7 and 9°C.

