

CHAMPAGNE GEORGES VESSELLE BRUT NATURE 2016 - GRAND CRU



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

➤ DOSAGE : 0 gr/l NO DOSAGE

> 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 15 years. This Vintage is only the reflection of exceptional years and is produced without adding any dosage liqueur. It is kept on laths for a minimum period of 5 years.







TASTING NOTES

This Brut Nature Vintage 2016 reveals notes of white flowers, granite apple and toasted bread on the nose. The mouth is also dominated by gourmet aromas of brioche and pastry with light tints of fresh red fruits.

OUR ADVICES

This Cuvée can preserve its sharpness and all its aromas even some years in cellar. To be enjoyed with poultry or crayfish roasted with citrus fruits. Should be served between 7 and 9°C.

