



DOMAINE

GEORGES VESSELLE

GRAND CRU à BOUZY

CHAMPAGNE GEORGES VESSELLE CUVÉE JULINE - GRAND CRU



- **GRAPE VARIETY** : 80% Pinot Noir - 20% Chardonnay
- **DOSAGE** : 5 gr/l
- **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 cuvée is produce by blending the best reserves of the Domaine, with an average age of 5 to 10 years. For this bottle fermentation, we chose to use a cork plug held with a staple. This ancestral method of bottling allows us to combine the flavors of the Bouzy terroir more with the mineral environment of our cellars. Limited production.



TASTING NOTES

This exceptional Cuvée combines finesse and structure, a signature of the Pinot Noir and Chardonnay grape varieties from Bouzy Grand Cru. A mature Champagne with open and evolving aromas that offers intense fruitiness with floral notes but also of apple, nectarine and citrus.

OUR ADVICES

A Champagne to taste now for your greatest pleasure or for unique occasions. It will be very appreciated as an aperitif and will also accompany a meal with refined dishes. Should be served between 7 and 9°C.

