



DOMAINE

GEORGES VESSELLE

GRAND CRU à BOUZY



CHAMPAGNE GEORGES VESSELLE EXTRA BRUT BLANC DE NOIRS - GRAND CRU



- **GRAPE VARIETY** : 100% Pinot Noir
- **DOSAGE** : 3 gr/l
- **BOTTLING** : Bottle (750 ml)

CHACARTERISTICS

All the parcels of Domaine Georges Vesselle are situated in the Bouzy vineyard, classified **GRAND CRU**. This Cuvée comes from selected vines. The soil, mainly limestone, is worked entirely with respect for the environment. The average age of our vines is 15 years. Slightly dosed and recently disgorged, this Champagne has remained on laths, in the cellar, for 3 years. Limited production.



TASTING NOTES

This Cuvée with a straw yellow color is adorned with fine bubbles. Its nose exudes fragrances of mirabelle, blueberry and plum, embellished with a discreet hint of cumin and nutmeg. In the mouth, a good balance between a supple attack and a slight tannic presence.

OUR ADVICES

Drink now for the liveliness and freshness of its aromas. It will go perfectly as an aperitif, with white meats or fish. Should be served between 7 and 9°C.