



DOMAINE

GEORGES VESSELLE

GRAND CRU à BOUZY



CHAMPAGNE GEORGES VESSELLE EXTRA BRUT BLANC DE BLANCS - GRAND CRU



- **GRAPE VARIETY** : 100% Chardonnay
- **DOSAGE** : 3 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**. 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 fine and elegant Cuvée reveals on the nose aromas of mandarin and candied citrus. On the mouth, the freshness of Chardonnay is underlined by notes of apple and hazelnut.

OUR ADVICES

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

