



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Champagne Maurice Vesselle, Cuvée Réservee, AOC Champagne Grand Cru, Effervescent Brut Rosé

AOC Champagne Grand Cru, Champagne, France

Settled in Bouzy, in the Côtes des Noirs, Champagne Maurice Vesselle was founded in 1955 by Maurice Vesselle. His sons Didier and Thierry are now taking care of the 7.5 hectares of old vines vineyard, entirely in Grand Cru. The area is known for growing Pinot Noir (classified in 1895). Highly expressive Champagnes, revealing terroirs. What makes Didier's wines so special is the ageing time : over 30 vintages are sleeping in the labyrinth underneath the winery!

PRESENTATION

Flagship of Champagne Maurice Vesselle : rosé from saignée:

TERROIR

Clay and limestone soil, Grand Cru from Bouzy and Tours-sur-Marne.

WINEMAKING

Rosé de saignée, maceration for a few hours.

Alcoholic fermentation in stainless steel tanks. No malolactic fermentation and no oak treatment.

Dosage : 3g/L

AGEING

Ageing in bottle for 3 years minimum.

VARIETAL

Pinot Noir 100%

12,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Deep orange-pink color with pale orange-pink reflections.

Subtle nose, notes of blood orange.

Full-bodied with aromas of red fruits. Winey mouthfeel with creamy and persistent nuances.

Intense notes of wild strawberry, lemongrass, raspberry, black pepper, and blood orange. Pure and balanced freshness. Long lasting aromas of cherry.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

