





# Coteaux Champenois, Champagne Maurice Vesselle, Bouzy Rouge, 2013

AOC Coteaux champenois, 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**

Coteaux Champenois - still red wine made from Pinot Noir only, limited quantity.

#### IN THE VINEYARD

Selection of old wines - average 60 years old vineyard. Manual sorting in the vineyard during harvest.

## WINEMAKING

100% Pinot Noir in vintage 2013 Crushing without destemming.

# AGEING

Aged in oak barrels for about 18 months.

# 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

Light color with orange-brown reflections.

Full-bodied, clean and well-flavored nose with notes of violet and ripe strawberry. Nice length in the mouth. Firm and supple tannins at the same time.

## **FOOD PAIRINGS**

With white meats (poultry) or cheeses.



