



# Vignobles de Champagne

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## Champagne, Champagne Maurice Vesselle, Cuvée Réservee, AOC Champagne Grand Cru, Effervescent Extra Brut

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 : a Champagne that we could classified as a "Blanc de Noirs", highly structured and expressive.

### TERROIR

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

### WINEMAKING

Alcoholic fermentation in stainless steel tanks. No malolactic fermentation and no oak treatment. Dosage : 3g/L

### AGEING

Ageing in bottle for 5 years minimum.

### VARIETALS

Pinot Noir 80%, Chardonnay 20%

### 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, Over 15 years

### TASTING

Beautiful golden color with pale yellow reflections. Expressive, combining red fruits, apricot, honeysuckle and grey pepper. Delicate and elegant, fresh hazelnuts, a lot of minerality, feminine, fruity. Lovely roundness on the palate, with grilled nuts and delicate bubbles. Long finish, and lively freshness.

### FOOD PAIRINGS

In aperitive, with veal and mushrooms.



### Bruno Lafon Selection

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

