



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne Maurice Vesselle, Cuvée 53, AOC Champagne Grand Cru, Effervescent 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

Champagne Grand Cru Brut La Cuvée 53 was created to honor the 53 years of the winery. Most of the cuvées from this estate has very long ageing before disgorgment. Cuvée 53 is an exception with shorter ageing and a younger character.

TERROIR

Grand Cru Bouzy and Tours sur Marne, limestone.

IN THE VINEYARD

In Bouzy, Maurice Vesselle Champagne is an iconoclast by working the vines in the spirit of former times. Vines are ploughed, mounded, amended and barned.

WINEMAKING

Alcoholic fermentation in stainless steel tanks. No malolactic fermentation and no oak treatment. Dosage : 7g/L

AGEING

Ageing in bottle for 2 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

Scents of white fruit, white flowers, candied cherries, gunpowder, a little jam and with a little air, some ripe apple. In the mouth, ripe apple and citrus, minerals on the earthy side and a slightly ripe camphor touch. The aftertaste is medium to long where the acidity carries both ripe and green apple, minerality, citrus and candied fruit.

