



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Champagne Maurice Vesselle, Millésime, AOC Champagne Grand Cru, Effervescent Brut

AOC Champagne Grand Cru, Champagne, France

Created in 1955 in Bouzy by Maurice Vesselle and today managed by his sons Didier and Thierry. The estate, entirely in Grand Cru, extends over 7.5 hectares, on the communes of Bouzy and Tours sur Marne, which are famous for their Pinot Noir. The house is known for having a large collection of old vintages from 1967 to 2007, as well as for making a still red wine, the Bouzy rouge.

WINEMAKING

FERMENTATION : Alcoholic fermentation in stainless steel tanks. No malolactic fermentation.

AGEING : 8 years in cellar minimum.

DOSAGE : 5 g.

VARIETALS

Pinot Noir 80%, Chardonnay 20%

12,5 % VOL.

TASTING

EYE: Deep color, bright yellow-gold.

NOSE: A full and expressive nose with hints of stone fruits and brioche.

PALATE: Full-bodied, vinous and ample, carried by freshness, enhanced by delicious aromatic flavors.

