

CHAMPAGNE

Alain Vesselle

PROPRIÉTAIRE - RÉCOLTANT

The Vesselle family has been settled for several generations in Bouzy, the famous Grand Cru situated on the Montagne de Reims. After Alain and then Eloi, GUILLAUME VESSELLE took over the family vineyard which stretches over 18 hectares. Guillaume grew up in Bouzy where since 1885 his ancestors had always been dedicated to the cultivation of the vineyard and the production of champagne wines. Guillaume has evolved with and around this family savoir-faire. Heritage and family traditions meet in the cuvées created with their names: Alain, Eloi, Guillaume and his two brothers Antoine and Thibaud.



Cuvée Tradition

APPEARANCE

This champagne has a shimmering pale yellow colour with golden highlights.

NOSE

The nose is powerfull and rich. It develops on notes of honey and juicy fruits such as ripe apricot. Once aired, it reveals buttery and gingerbread aromas.

PALATE

Supple on the attack, the palate evolves with fullness and generosity while maintaining a good balance. It continues with a slightly acidic finish of orange zest.

BLENDING

80% pinot noir - 20% chardonnay

MATURATION

2 years of ageing in half-bottle
3 years of ageing in bottle
10 years of ageing in magnum

DOSAGE

Brut 6.5 g / l