

DOMAINE JEAN VESSELLE L'OEIL DE PERDRIX CHAMPAGNE



100% Pinot Noir. The 'Eye of the Partridge', this champagne is awarded its name because of its gentle amber coloring. Intense aromas of red roses, strawberries and spices. Medium-bodied yet light on the tongue; elegant, creamy and balanced with good acidity. Lingering aromas of red berries, stone fruits and pepper. A perfect aperitif. Its acidic balance and red-wine body make it endlessly flexible at the table.

The Estate vineyards are located in and around the village of Bouzy. Soils are the classic, chalky terroir of the Montagne de Reims. Grapes are harvested exclusively by hand, then macerated briefly (less than 24 hours) to obtain the color. Gently pressed and fermented on indigenous yeasts in temperature controlled, stainless steel tanks. Wines undergo second fermentation in bottle (*méthode Champenoise*) and are aged for three years. The estate comprises 27 acres, with a total production of under 7,000 cases. Vines are cared for according to *lutte raisonnée* principles, concentrating mostly on organic practices and avoiding chemical treatments. Vineyard rows are plowed to avoid the use of herbicides. The estate also uses solar energy and recycles rainwater to reduce its energy footprint.

The Vesselle family has been making champagne for over 300 years. Chief winemaker Delphine Vesselle, daughter of founder Jean, is well schooled in both modern and traditional winemaking methods. Domaine Jean Vesselle crafts "grower" Champagne, a *récoltant-manipulant* house that grows its own grapes and makes its own wine all on site. The family's collection of top terroirs and generations of leadership in championing Pinot Noir are what make wines from Domaine Vesselle such eloquent examples of Blanc de Noirs Champagnes. This qualitative difference is crucial for those seeking the ultimate in Champagne flavor and character. All Vesselle cuvées combine the energy of small production wines with a fine bead worthy of the luxury houses.

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Tasting Note:

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Shelf Talker:

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