

# DOMAINE JEAN VESSELLE CHAMPAGNE BRUT RESERVE



Pinot Noir and Chardonnay. Light pink-tinged gold. Magnificent and elegantly structured; a finely balanced Champagne. Smoky, seductively perfumed nose displaying strawberry, pear, spices and a hint of vanilla bean. On the palette, it is harmonious and soft. Fresh red berry flavors are complemented by spice cake and smoke, with a good mineral snap. The silky finish is impressively energetic and long. From 30-year-old vines, it drinks like a vintage wine. Complements saucy white meat dishes and is beautiful with creamy cheeses.

Soils in general are the classic chalk of the Montagne de Reims. Grapes are harvested exclusively by hand and pressed gently. Fermented in temperature-controlled, stainless steel tanks. Wines undergo second fermentation in bottle (*méthode Champenoise*) and are cellared between 2 and 10 years, depending on the cuvée. 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:

### DOMAINE JEAN VESSELLE CHAMPAGNE BRUT RESERVE

Pinot Noir & Chardonnay. Smoky, perfumed aromas of strawberry, pear, spices & vanilla bean; flavors of smoke & fresh red berry; good mineral snap; long, silky finish.

## Shelf Talker:

### DOMAINE JEAN VESSELLE CHAMPAGNE BRUT RESERVE



Pinot Noir & Chardonnay. Light pink-tinged gold. Magnificent & elegantly structured; a finely balanced Champagne. Smoky, seductively perfumed nose displaying strawberry, pear, spices & vanilla bean. Harmonious & soft. Flavors of fresh red berry, spice cake & smoke, with a good mineral snap. Energetic & long silky finish. The Vesselle family has been making champagne for over 300 years.

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