

DOMAINE JEAN VESSELLE CHAMPAGNE BRUT ROSÉ DE SAIGNÉE



100% Pinot Noir. Deep Rosé color. An elegant Champagne with the body and structure of a fine red wine; textured and complex. Aromas of plums, cherries, apricots, roses, violets and orange rind. Flavors of red fruit, floral notes and light smoke. Luscious and elegant. Acidity and heartiness (for Champagne) harmonize on the long finish. Pairs wonderfully with Italian charcuterie, red meats and aged cheeses.

Soils in general are the classic chalk of the Montagne de Reims. Grapes are harvested exclusively by hand and pressed gently, macerated briefly for color, then the juice is “bled” off to ferment separately. 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:

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100% Pinot Noir. Aromas of plums, cherries, apricots, roses, violets & orange peel; flavors of red fruit, floral notes & light smoke; textured & complex; luscious & elegant; acidity & heartiness harmonize on the long finish.

Shelf Talker:

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