

CHAMPAGNE

Alain Vesselle

PROPRIETAIRE - RÉCOLTANT

The Vesselle family has been established for several generations in Bouzy - a famous Grand Cru of the Montagne de Reims. After Alain and then Éloi, GUILLAUME VESSELLE continues to run the vineyard which covers 18 hectares. Guillaume grew up in Bouzy, where his ancestors have been cultivating vines and making Champagne wines since 1885. Guillaume has evolved with and around this family know-how. The family heritage and traditions are reflected in the wines created with the first names of each of them, Alain, Éloi, Guillaume and his two brothers Antoine and Thibaud.

Jéroboam de l'an 2000

MY GRANDFATHER ALAIN VESSELLE, CREATOR OF THE BRAND, WAS A VISIONARY... IN 1995, HE ELABORATED THESE NUMBERED JEROBOAMS OF THE YEAR 2000 IN VERY LIMITED QUANTITIES TO MARK THE PASSAGE TO THE 3RD MILLENNIUM.



APPEARANCE

This champagne has a deep yellow colour with golden highlights. The bubbles are fine and delicate, with a brilliant white colour.

NOSE

The nose is powerful and mature. It transports us to aromas of stone fruits, candied fruits, skilfully combined with toasted notes, hazelnut, praline and nuts.

PALATE

The palate is round and full. It has an incredible freshness supported by a creamy effervescence with aromas of peach and fig.

BLENDING

Nobility of pinot noir
Elegance of the Chardonnay
grapes exclusively from Bouzy and Mesnil
sur Oger - 100% Grand Cru

MATURATION

20 years of ageing

DOSAGE

Brut 6.5 g/l