

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

ROSE



APPEARANCE

The colour of this champagne is bright, pale pink with salmon highlights. The effervescence is dynamic and light, with a persistent string of bubbles.

NOSE

The nose is very pleasant, elegant bouquet emanates from the wine. On the first nose, we find citrus fruit such as bloody orange, raspberry and crushed strawberry. Fragrances of nougat appear with aeration.

PALATE

On the palate, the attack is frank and lively. This rosé is characterized by lively and fine bubbles, a fresh, elegant and slightly fruity mouth. The finish is lingering on small red fruit notes.

BLENDING

75% pinot noir - 25% chardonnay
with 6% of Bouzy Rouge

MATURATION

2 years of ageing in bottle
2 years of ageing in magnum

DOSAGE

Brut - 6.5 g / l