

CHAMPAGNE

Alain Vesselle

PROPRIETAIRE - 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

Guillaume Vesselle

Extra Brut



#### APPEARANCE

A pale yellow colour with fine light bubbles

#### NOSE

The first nose is delicate: it opens with aromas of pear and fresh hazelnut with a very present iodine touch. After a few moments, it opens with deep aromas of baked apple and candied berries.

#### PALATE

On the palate, the lively and frank attack gives way to a round and generous mouth. The low dosage allows the wine to express itself in all its fullness. The tasting lasts a long time with notes of coffee and toast.

#### BLENDING

50 % pinot noir - 50 % chardonnay

#### MATURATION

6 years of ageing in bottle  
6 years of ageing in magnum

#### DOSAGE

Extra Brut - 3 g / l



Gold medal - International Challenge Gilbert and Gaillard 2021

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