

Champagne Georges Vesselle

CUVEE JULINE - GRAND CRU



The Estate :
For several generation the VESSELLE family have lived on the "Coteau de Bouzy", one of the finest Grand Crus of Champagne region. Eric and Bruno, Georges Vesselle's sons look after the 17-hectares vineyard. Very fond of Champagne (the drink and the area), Georges Vesselle is also a man deeply attached to his family. For this renowned “cuvee”, he wanted a name corresponding to the firstnames of his grand-daughters, Julie and Pauline, which gave the name “Cuvée Juline”.

Soil : Clayey, chalky.

Grape Varieties : 80% Pinot Noir and 20% Chardonnay.

Average age of vineyards : 15 years.

Winemaking : "Spirit of vintage", this champagne is elaboreted with the best reserves of Georges Vesselle, with an average of cuvees from 5 to 10 years.

Character : Must be served between 7 and 9° C.
An exceptional Champagne with charpness and structure, the mark of Pinot Noir and Chardonnay grape varieties coming from Bouzy Grand Cru. A mature Champagne with fully bloomed and envolving aromas.

Ageing : A Champagne to taste now for utmost pleasure or to be laid down and discover in the course of time.

Matching Wine and Food : For specials occasions, particular tokens of friendship or love. Very appreciated for the aperitif, it also fits with a refined deshes.

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