



Jean  
Vesselle

## LA CUVÉE D'LYS

This cuvée came from the same experimental tasting as the Expression Nature, this D'lys cuvée will seduce your taste buds: it is round, mouth-filling and generous, it's sweet without being heavy, it retains an astonishing freshness without masking its minerality for a SWEET.

It is a cuvée for sharing, it is compulsory with a dish such as foie gras, desserts or even Asian cuisine such as a famous lacquered duck.



Grape Variety : 80% Pinot Noir - 20% Chardonnay

Maturation: Minimum of 2 to 3 years

Dosage : 52g/L (grape sugar) it's a sweet wine – un doux !

CHAMPAGNE  
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