



Jean  
Vesselle

## EXTRA-BRUT

A cuvée that is full of freshness, youth and truth.. The sugar added is so subtle that it's undetectable.

The champagne is honest and cheerful. To the nose it is fresh and powerful. On the palate it is lively with persistent fruity aromas. The way we love it is fresh out of the cellar !

Ideal as an aperitif, it complements Sushis and other raw fish dishes.



Grape Varieties: 80% Pinot Noir - 20% Chardonnay

Maturation: Minimum of 2 to 3 years

Dosage: between 0 and 2 g of sugar / litre (Extra-Brut)

## CHAMPAGNE Jean Vesselle

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