



Jean  
Vesselle

## ŒIL DE PERDRIX (the Eye of the Partridge)

This champagne is given its name because of its gentle amber colouring. This colour is first obtained when the Pinot Noir is pressed and this amber tint remains throughout the wine-making process. It's a traditional "Blanc de Noirs", as produced by our ancestors.

To the nose it is powerful and very fruity. On the palate it has lots of finesse, with full-bodied and lingering aromas.

It is "The Child of the Champagne House", charming in its colour and surprising in the delicateness of its aromas....Once you taste it, you just have to have it!

Œil de Perdrix is the perfect accompaniment to any dish and it welcomes other wines without chauvinism.



Grape Variety: 100% Pinot Noir

Maturation: Minimum of 2 to 3 years

Dosage: between 5 and 7 g of sugar / litre (Brut)

CHAMPAGNE  
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