



Jean
Vesselle

PETIT CLOS

When I inherited the business in 1995 I wanted to concoct for you the quintessence of our Champagne House!

Our "Petit Clos" (enclosed vineyard), which is 100 percent Pinot Noir, is located in the heart of our estate in Bouzy, and it is well worth its place! Vinified and matured in Champagne barrels, this cuvée reveals the authenticity of Pinot Noir. Intense and complex aromas, hints of candied fruit and roasted almonds, all the subtlety and savoir-faire of Champagne Jean VESSELLE can be found here!

Your taste buds will discover an exceptional champagne; a firework of aromas, a suave and enchanting nectar... we hope you will find it as charming as we intend it to be.

The jewel of Champagne Jean VESSELLE, this excellent cuvee will accompany fine meals such as foie gras, lobster or crayfish... or you can simply appreciate it on its own!



Grape Variety: 100% Pinot Noir

Maturation: Minimum of 10 years

Dosage: between 3 and 4 g of sugar (grape sugar) / litre (Extra-Brut)

CHAMPAGNE
Jean Vesselle

RÉCOLTANT - MANIPULANT

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