PUR B3 ou BBB

Hidden amongst our vines in Bouzy, the Grand Cru region for Pinot Noir, there is a white grape called “Chardonnay”... Usually you think of its vines attractively nestling into the hillsides of the “Grande Côte des Blancs”. But this grape also knows how to adapt to the terroir of Bouzy, the “Grande Côte des Noirs”.

Chardonnay and the “terroir” of Bouzy each have their own strong personalities which come together to form a happy marriage that will thrill your taste buds, seducing you with their energy and vitality, it will surprise quite a few of you! Here, therefore, is our new “Cuvée” baptised “Pur B3” because it is a Blanc de Blancs from Bouzy. The BBB is barely sweetened... it’s a natural brut!

An aperitif champagne, moreover it will be stunning with sushis and seafood platters where its minerality and fruitiness will energise your taste buds.

Grape Variety: 100% Chardonnay

Maturation: Minimum of 4 years

Dosage: between 0 - 2g of sugar (grape sugar) / litre (natural brut)

CHAMPAGNE
Jean Vesselle
RÉCOLTANT - MANIPULANT

4 rue Victor Hugo – 51150 BOUZY – France
Tél. : +33(0)3 26 57 01 55 Fax : + 33 (0)3 26 57 06 95
E-mail : contact@champagnejeanvesselle.fr - www.champagnejeanvesselle.fr

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