



EXCEPTIONAL GROWER CHAMPAGNE

# Maurice Vesselle

## BOUZY

MONTAGNE DE REIMS • CHAMPAGNE



Since its founding in 1903, five generations of Vesselles have prospered in Champagne's Bouzy terroir. Didier and Thierry are the most recent incarnations of the family business, and they pursue their winemaking birthright with passion and conviction. Although Bouzy is home to a number of winemaking families named Vesselle, none loosens the earth as deeply as Didier and Thierry. On the south flank of Montagne de Reims (a large thumb-like plateau separating the city of Reims to the north from the Marne River Valley to the south), the family's vineyards are in Bouzy and Tours sur Marne, both 100% Grand Cru. Vesselle has about 20 acres under vine averaging 35 years of age: 85% in Pinot Noir and the remainder in Chardonnay. The brothers work strenuously to preserve and promote the identity of these outstanding Grand Cru parcels:

*"We have never ceased to earth up the vines in winter and earth down in spring, ploughing deeply to force the vine to put down deep and lasting roots. Maintaining the vineyard in this traditional manner is ecologically sound; it pollutes less than herbicides and helps to balance variations in humidity. Yesterday we were called old-fashioned, today we're avant-garde. We're looking for minerality, we vinify each variety and each plot separately in thermoregulated stainless steel tanks. Our estate has obtained the Haute Valeur Environnementale (High Value Environmental) certification in 2013, after three years spent auditing cultivation methods and the traceability of our wines."*

Grapes are harvested at the peak of physiological maturity and pressed gently and quickly. Heavy lees are allowed to settle before fermentation at low temperature. Malolactic fermentation is averted to maintain the freshness, character, and finesse of the fruit through years of the cellar aging.

### CUVÉE RÉSERVÉE BRUT GRAND CRU

80-85% Pinot Noir with the balance in Chardonnay, Cuvée Réservee is the Vesselle house standard, aged 3 years on lees to enunciate flavor, elegance, and balance.

### VINTAGE BRUT MILLÉSIMÉ GRAND CRU

The family is known for its large collection of vintages from 1976 to 2004. These wines feature refined structures, delicious fruitiness, and a distinct mineral component. Produced in exceptional years, vintage Champagne is prized for its ability to capture the precious greatness of a specific terroir as expressed through one unique vegetative cycle. The great vintage bottlings are as remarkable and terroir-driven as they are idiosyncratic. 85% Pinot Noir blended with Chardonnay.

### ROSÉ GRAND CRU

Another Vesselle speciality, this 100% Pinot Noir Grand Cru Rosé is notably produced by maceration without the addition of red wine. Whole clusters are pressed and the fermentation taken to dryness without malolactic fermentation, as is typical for this property. The resulting brut Rosé is airy and easy to drink with outstanding Pinot character and depth.

*Thank you for your time and for your interest in Connoisseur wines.*

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