

# DOMAINE JEAN VESSELLE



## 'Top 100 Winery'

-Wine&Spirits 2020, 2021 & 2023!

**'I was quite taken with the Vesselle Champagne.  
This might very well be the finest range I have tasted here.'** -Vinous

**Year Founded: 1800s**

**Region: Bouzy, Champagne,  
France**

**Founder: Vesselle Family**

**Winemaker: Delphine Vesselle**

**Fun Fact: The Vesselle family owns one of Champagne's smallest walled vineyards, the 'Petit Clos' - the pinnacle of the powerful yet elegant Bouzy style.**

**-Certified Sustainable-**

For nearly 300 years, the Vesselle family has been tilling the chalky soils of Bouzy and cultivating some of the village's best-placed Pinot Noir vines. The family's collection of top terroirs and generations of leadership in championing Pinot Noir is what makes wines from Domaine Jean Vesselle such eloquent examples of Blanc de Noirs Champagnes. Wines here combine a classic Champagne elegance with the signature Bouzy power, especially in wines such as 'Oeil de Perdrix.' This unique rose de saignée is a taste of Champagne history, a style of wine long forgotten before winemakers Delphine and David Vesselle—to honor the traditions of their Champagne-making forefathers—brought it back with great success. The family owns one of Champagne's smallest walled vineyards, the 'Petit Clos.' Located just outside the Vesselle home in Bouzy, 'Petit Clos' is the pinnacle of the powerful yet elegant Bouzy style, pure grand cru Pinot Noir fermented in barrels made from oak trees from the Champagne region, and aged for a decade in bottle.



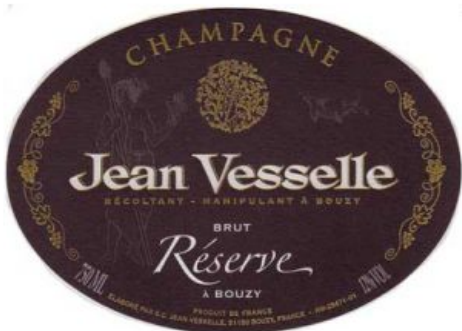
Domaine Jean Vesselle crafts "grower" Champagne, a récoltant-manipulant house that grows its own grapes and makes its own wine all on site. This qualitative difference is crucial for those seeking the ultimate in Champagne flavor and character. The family's vineyards are planted to 90% Pinot Noir and 10% Chardonnay, a fidelity to Pinot Noir that's much greater than other houses in the region. Vines are cared for according to lutte raisonnée principles, concentrating mostly on organic practices and avoiding chemical treatments. Vineyard rows are plowed to avoid the use of herbicides. The estate too uses solar energy and recycles rainwater to reduce its energy footprint. Soils in general are the classic chalk of the Montagne de Reims. Grapes are harvested exclusively by hand and pressed gently, then fermented in temperature-controlled, stainless steel tanks. Wines undergo second fermentation in bottle (méthode Champenoise) and are cellared for two years to 10, depending on the cuvée. Wines are disgorged just before they are shipped.

**'IMPORTER OF THE YEAR'**

**-WINE&SPIRITS 2019, 2020, 2022 & 2023!**

**Domaine Jean Vesselle Brut Reserve**

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80% Pinot Noir and 20% Chardonnay. 15-30-year-old vines. Hand-harvested. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged for three years in bottle. Dosage less than 11 grams/L. Flavors of blond toast, red apples and wildflowers; silky and long. Red berries, minerals, a hint of white pepper.

**94 Points - '20 Wine&Spirits** - *“What sets this wine apart is its freshness, its stamina and its texture that feels like the cool polished curves of a marble statue. That association comes from the pale stoniness of the acidity, the white-flower scent and the equally floral note of fresh cream. It’s easy to revel in this wine, and isn’t that, after all, what Champagne is for?”*

**Domaine Jean Vesselle Oeil de Perdrix Rosé**

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100% Pinot Noir. 15-30-year-old vines. Hand-harvested. Grapes are macerated briefly (less than 24 hours) for color then pressed; fermented on indigenous yeasts in stainless steel tanks. Aged for three years in bottle. Dosage 6 grams/L. Aromas of red roses, orange zest, white pepper, light herbs. Medium-bodied yet light on the tongue; elegant, silky and balanced. Red berries, stone fruits, peppery finish.

**91 Points - Wine&Spirits 2021** - *“Meaty, powerful structure. Tannic and appetite-inducing, a main-course Champagne for pheasant (or partridge, if you prefer).”*