



France+Western
importer of fine wines

DOMAINE JEAN VESSELLE

Champagne, France

BRUT RESERVE NV



CÉPAGE

80% Pinot Noir, 20% Chardonnay

VINEYARDS

15 to 30 year-old vines located in Bouzy.

TERROIR

Classic, chalky soils of the Montagne de Reims

VINIFICATION & ELEVAGE

Hand-harvested and fermented in tank using only native yeasts. Aged for 2 years in bottle with dosage of 11 g/L

DISGORGEMENT DATE

September 22, 2022

“An early renegade “récoltant” alongside Anselme Selosse and François Peters, Jean Vesselle first bottled Champagne under his own label in 1972. With 300+ years of family history growing grapes in Grand Cru Bouzy, Jean was also an early adopter of the possibilities of the Aube, purchasing vines in Loches-sur-Ource in the 1970s. Jean’s daughter Delphine took over the reins in 1993, and now with her husband David, they are under conversion to organic certification. David’s family was from Chouilly, and his few hectares are now included in Domaine Jean Vesselle, so together they tend twenty-two small parcels across their 17 hectares.

The entire range of 17 bottlings crafted by this long-time récoltant includes two Coteaux Champenois still wines (Bouzy Blanc and Bouzy Rouge) and occasionally tiny amounts of Ratafia and Vieux Marc.

While Bouzy is home to some of the best Champagne Rosé, Delphine produces it in three distinct styles: a rosé de Saignée, a demi-sec rosé, and “Oeil de Perdrix” or “Eye of the Partridge.” As with any truly GREAT grower, the real magic of this house is the high quality of her “entry-level” Brut Réserve. It was this cuvée that initially drew me to Vesselle back in my restaurant buying days, and dollar for dollar, it is still one of the best deals in grower Champagne today.

It is our great honor to be able to import the Champagne of Jean Vesselle, and our opening allocation includes the following wines for sale in NY, NJ, CT, VT, and MS.” - Lyle Railsback