

Champagne Jean Vesselle

The Lost Art of Œil de Perdrix Rosé

Champagne Jean Vesselle is established in Bouzy more than three centuries ago. Hanging down the champagne making tradition from generation to generation, the winery now owns 15 hectares in Bouzy, all classified as 100% Grand Cru. Bouzy produces the best Pinot Noir in the Champagne region. It is from their rosé that Champagne Jean Vesselle gains international fame since 2000s. The winery now follows an environmentally friendly philosophy of viticulture: chemical treatment is limited to minimal, renewable sources of energy is used.

Œil de Perdrix Rosé Champagne

The name "Œil de Perdrix" means "eye of partridge" and is used to describe the attractive pink colour of this bird's eyes. Œil de Perdrix Rosé is known for its fascinating pale salmon pink colour, creamy texture, and vibrant palate.

This is a lost art in the Champagne region, before the assemblage method become predominate. Nowadays, less than 20 champagne houses are still making Œil de Perdrix Champagne, Jean Vesselle is among them, and is only boutique house that are exported internationally.



A Comparison of the two Rosé making methods

An assemblage / blending Rosé

Most rosé champagne is made by the "blending methods": adding red still wine (known as *vin clair*) to white still wine before fermentation. The advantage of this method is that it is very easy to control the colour of the champagne. The disadvantage is that the vinous, fresh fruit characters, and age-ability of the final rosé are compensated.

Œil de Perdrix Rosé

Originated from Champagne, this is a common method of making rosé Champagne until 19th century. Œil de Perdrix Rosé is made by "direct pressing" (*pressurage direct*) method. Only grapes with optimal ripeness are used, and juice of the red grapes is drawn off and fermented. This method gives a unique light pink tint to the wine, and more generous fruits and exotic style.



The Rosé Series (Pinot Noir)

There are three Rosé champagne by Jean Vesselle, all made by 100% Pinot Noir. The **Oeil de Perdrix** is the masterpiece of the winery, the **Saignée** is a darker-colour Rosé resulted from longer hours of skin maceration, a powerful red-wine like champagne! Lastly, the **Demi-Sec** finishes the series with higher dosage, making a perfect ending with desserts. *Please note the dosage and cepages in each wine might be slightly varied from vintages, information in this flyer is indicative only.*

NV Rosé Oeil de Perdrix (100% Pinot Noir, 6 g/l dosage) @ \$380 per bottle

Charming gentle amber colour resulted from the direct pressing method. Powerful and expressive nose, raspberry and strawberry on the palate, with delicate acidity. Full bodied, lingering aromas. The masterpiece of the Champagne House!

NV Brut Rosé de Saignée (100% Pinot Noir, 9 g/l dosage) @ \$380 per bottle

Besides Oeil de Perdrix, Jean Vesselle produces a Rosé de Saignée by 24-48 hours skin maceration of Pinot Noir. This is a red-wine like champagne which is more suitable to pair with food like roasted pork, toro sashimi, and *Cha-Siu*.

NV Demi-Sec Rosé de Saignée Fraiandise (100% Pinot Noir, 32 g/l dosage) @ \$380 per bottle

The demi-sec version of the Rosé de Saignée has a higher dosage (sweetness), with sugar from the grapes! Lots of berry fruit on the palate, finished with good acidity. Ideal to pair with biscuits, red-fruits-based desserts.

The Prestige Series (Chardonnay-based)

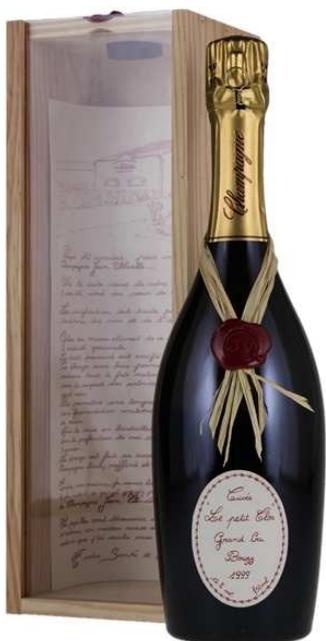
The "Prestige" series from Jean Vesselle is one of the best kept secret. Unlike the house's three Rosé champagnes which are based on 100% Pinot Noir, the vintage and non-vintage "Prestige" is based on 70% Chardonnay and 30% Pinot Noir. Quite rare to plant Chardonnay in Bouzy, which makes up 12% of Jean Vesselle's vineyard; and even rarer that the Chardonnay grapes are classified as Grand Cru.

NV Brut Prestige (70% Chardonnay + 30% Pinot Noir, 9 g/l dosage) @ \$380 per bottle

The NV is aged 4 years on lees. A majestic and powerful grand champagne which still need 3-5 years to show its best. This is drinking beautifully at the moment and is a great alternative to the big house champagnes.

2006 Brut Prestige Millesime (70% Chardonnay + 30% Pinot Noir, 7.5 g/l dosage) @ \$480 per bottle

Jean Vesselle chooses the best Cuvee Prestige from great vintages for his millesime releases. These wines are aged 8 years on lees, the result is a champagne with intense secondary and tertiary flavours, on top of the pure fruit. The long finish of yeast, biscuits, minerals and extracts are unforgettable. Underpriced!



Petit Clos: Flagship Pinot Noir Brut

2001 Petit Clos (100% Pinot Noir, 4 g/l dosage) @ SOLD OUT, each comes with individual wooden case

"Petit Clos" means "enclosed vineyard". Surrounded by ancient walls, this tiny single vineyard Petit Clos is right in front of the winery, a hidden gem of the estate. Made by 100% Pinot Noir but "white" in colour, this flagship Champagne is aged in Champagne barrel. Intense and complex aromas, hints of candied fruit and roasted almonds, an authentic Jean Vesselle fashion!