

Jean Vesselle “Oeil de Perdrix” Brut Rosé (Pinot Noir)

Bouzy, Champagne AOC, France



Where standard rosé wines rarely command the pricing we see from red and whites, you might be surprised to learn that, among Champagnes, the niche is much more highly sought. Whether or not you already consider yourself a fan of high quality Rosé, a bubbly of this caliber is well prepared to unleash its magic!

Jean Vesselle's vineyards are at the southern end of the Montagne de Reims, the mostly northerly of Champagne's three main wine regions and the best for growing Pinot Noir (*Vallee de la Marne is west, growing the best Pinot Meunier; the Côtes de Blancs is south and delivers the finest Chardonnay*). The “Eye of the Partridge” is made from 100% Pinot Noir, grown at the estate in the Grand Cru village of Bouzy.

Sparkling wines made from Pinot Noir tend to be somewhat fuller-bodied and offer the biscuit aromas often associated with Champagne. This wine has just a bit of an amber tint, offers powerful, lingering baked apple aromas, a creamy texture and a fairly tart apple finish.

Recommended pairings: Mussels in Roasted Garlic Broth

- AND -

Mac & Cheese with Lobster

