



## A. BERGÈRE ORIGINE BRUT

SKU: CHABOB

Champagne A Bergère is a grower Champagne based in Fèrebrianges, and with a building on the famous Avenue de Champagne in Epernay. The Bergère family have been growing grapes since 1848, with the winery founded in 1949 to release champagnes under the family name.

Today they own 65 hectares of vineyards split between the prestigious Côte des Blancs, Vallée du Petit Morin and the Côte de Sezanne, which themselves are the southern sector of the greater Cotes des Blancs region.

They work only with their own fruit. Current generation Adrien Bergère heads up the estate with a primary focus on Chardonnay, low dosage across the range, extended lees ageing and judicious use of oak barrels to tease out the full potential of the wines. A range of single vineyard wines are produced alongside regional blends, and there is an enviable range of older vintages released in large format.

These are exceptional wines which combine elegance and minerality with precision and complexity. The prices remain very reasonable for wines of this high level of quality, and we are confident that A. Bergère will develop into one of the region's most desirable producers.

The Origine Brut is a blend of 70% Chardonnay, 20% Pinot Noir, 10% Pinot Meunier from the terroirs of Fèrebrianges, Etoges and Congy in the Vallée du Petit Morin where the soils are of chalk, sand and clay. Dosage : 4 g/l

On the nose there are hints of nectarine and apricot with hints of freshly baked pastry, citrus oils, almond and nougat. Medium-bodied, structured and creamy, with fine, persistent bubbles and a fresh, crisp finish

