



A. BERGÈRE BLANC DE BLANCS GRAND CRU EXTRA BRUT MAGNUM

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Champagne A Bergère is a grower Champagne based in Fèrebrianges, and with a building on the famous Avenue de Champagne in Epernay. The Bergere 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.

From some of the most

prestigious Grands Crus in the Cotes de Blancs: Avize, Oger, Mesnil sur Oger, Cramant. Just 4g/l dosage with, 20% reserve wines and 20% fermented and aged in 223 litre French oak barrels.

A rich nose which jumps out with ripe stonefruit, autolytic notes of nut and toast and smoky minerals. Broad and powerful with great density of flavour underpinned by long acidity on the long, complex multi layered finish. A top quality Champagne of real depth and character.

