



A. BERGÈRE LES PEIGNOTTES EXTRA BRUT 2016 CHAMPAGNE 75CL

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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 the Grand Cru Oger. This

is a zero dosage Chardonnay from vines planted in 1920, 1975 and 1990, with partial barrel fermentation and ageing.

Greengage, mirabelle, vanilla, toast, fresh hazelnut; an explosive palate so rich and layered, you would have no idea it was zero dosage; powerful and long with smoky mineral acidity. Like top quality white Burgundy but with bubbles.

