



A. BERGÈRE BLANC DE BLANCS SOLERA BRUT

£47.00

Buy 6 for £38.38 each and save 2%

Buy 12 for £37.60 each and save 4%

SKU: CHABS

Categories: [A. Bergère](#), [Elegant & Complex](#), [Champagne](#), [Champagne & Sparkling](#), [Fine Wine](#), [France](#), [Dry](#), [£20 - £49.99](#), [Vegan](#)

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.

100% Chardonnay from the terroirs of Fèrebrianges,

Etoges, Congy and Sézanne, all on limestone soil. Dosage is just 5g/l. The wine is 50% 2018 vintage and 50% from a solera started in 2013. 35% of the wine is fermented and matured in old oak barrels.

Elegant yet rich with white peach, nougat and a creamy palate; caresses the mouth; very attractive with fine acidity, hazelnut and apricot on the long, satin-textured finish.

