



A. BERGÈRE LES VIGNES DE NUIT EXTRA BRUT 2016 CHAMPAGNE

£90.50

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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.

Les Vignes de Nuit is a single

vineyard wine from a parcel of vines planted in 1972 just near the winery itself in Etoges. 2016 vintage, 5 years on lees, with just 3000 bottles made. 3 g/l dosage and 35% barrel fermented.

Enticing nose of toast, nut butter, peach. A rich, complex wine leavened by a fine mousse giving a gorgeous texture; creamy palate, hints of lemon curd, precise acidity; seamless, fresh and long.

