

CHAMPAGNE A BERGÈRE ORIGINE BRUT



Chardonnay, Pinot Noir and Pinot Meunier. Pale yellow with golden highlights and fine, persistent bubbles. Fresh, fruity aromas of green apple, pear and white peach, accompanied by delicate floral notes, brioche, and hints of toasted almond. Medium-bodied, crisp, and creamy with a balanced acidity. It features flavors of citrus (lemon/lime), nectarine and a subtle, chalky minerality, leading to a long, clean, and often slightly salty finish. Organic.

The grapes were sourced from the villages of Fèrebrianges, Etoges, Congy and Vallée du Petit Morin. The soil is sand and clay over limestone. Vinification is unique to each parcel. There is a spread of barrels, tanks and foudre. The duration of élevage is a constant study. The singular parcel wines are coming of age under natural cork as well. Overall, the processes in the cellar do not supersede the qualities of the grapes. The fruit is a guiding force in a realm of flexible and constant experimentation. Aging on lees in foudres and barrels.

The Bergère family has tended vines on the slopes of the Vallée du Petit Morin since 1848 and in 1949, Albert Bergère founded Maison Bergère in an effort to better promote the family's terroir. In 1986, Albert's son, André took over the estate and further expanded their vineyard holdings. His wife, Brigitte established their boutique on Avenue de Champagne in Épernay, which is now managed by their daughter, Annaëlle. Adrien Bergère joined his parents and sister on the estate in 2014 as winemaker after obtaining his diploma in oenology. He arrived with the desire to further enhance his family's terroirs and showcase the richness of the Vallée du Petit Morin. To achieve this, he immediately began to vinify all the parcels separately to better understand the diversity of his terroir and isolate the best parcels. He introduced barrels and foudres, which allowed him to experiment and analyze his wines on different vinifications, and adapt his work to best express his terroirs.

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Tasting Note:

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Chardonnay, Pinot Noir & Pinot Meunier.
Fine, persistent bubbles; aromas of green apple, pear, white peach, florals, brioche & toasted almond; flavors of citrus, nectarine & chalky minerality; medium-bodied, crisp & creamy; balanced acidity; long, clean & slightly salty finish. Organic.

Shelf Talker:

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