

CHAMPAGNE 1^{er} CRU BERGERONNEAU-MARION BRUT GRANDE RESERVE NV

Here is a great family house Champagne which is raised and aged with attention and passion by this family since 1982 at Ville-Dommange. Situated on the hills of Reims, it is one of the most beautiful villages in the Champagne area and is an illustrious vineyard because they are producing a Premier Cru Champagne, with a small production of 90,000 bottles a year, and vintages very regularly awarded medals.

TERROIR

Clay calcareous

AGING

20 months on laths

ALCOHOL

12.5 %

GRAPE VARIETY

60 % Pinot Meunier

30 % Pinot Noir

10 % Chardonnay

WINEMAKING

Traditional method Champenoise

SERVICE TEMPERATURE

7°C

HOLDING AND PRESERVATION

3 years

TASTING NOTE

Beautiful colour, fine bubbles with an aromatic nose: Fresh fruits, apple, white flowers. This champagne offers a nice roundness in mouth with a great acidity.

FOOD PAIRING

Pair with all fish, especially sushi and sashimi, shellfish such as shrimp, prawns, crayfish and grilled lobster, poultry and white meat, cashews, parmesan or prosciutto.

