

BRUT GRANDE RESERVE
CHAMPAGNE 1er CRU
F.BERGERONNEAU-MARION

The Florent Bergeronneau-Marion Champagne House is situated in the village of Ville Dommange, a well known village in the Montagne de Reims an old locality typical of the Champagne region. The village can be traced back to the VIVth century under the name of “Villa Dominica”, literally “the farm belonging to a lord”, the lord being no other than Louis the First, king of France from 814 to 840. The village is also famous for its chapel dedicated to Saint Lié, its patron saint. Home of the Bergeronneau family, Ville Dommange is a traditional village nestling round its bell tower and encircled by illustrious vineyards with classified Champagne Premiers Crus.

TERROIR

Caly-Calcareous

ALCOHOL

12%

GRAPE VARIETY

60% Pinot Meunier

30% Pinot Noir

10% Chardonnay

WINEMAKING

Produce from vines of varying ages (5 to 50-years). Aged in cellar for 27 months.

SERVICE TEMPERATURE

Between 7 and 9 degrees

TASTING NOTES

A deep crimson-verging-on-the black robe, an intense nose of black fruit (blackcurrants, blackberries). Even young, the wine is soft and quaffable, tender and powerful at the same time.

AWARDS

2016: Golden medal at the “Concours des vigneron independants”

2017: Golden medal at the “Feminalises”

2018: Selected at the Hachette guide

