



A. BERGÈRE ROSE BRUT

£51.50

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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.

The Rosé Brut is from the terroirs of Fèrebrianges, Etoges and Congy in the Vallée du Petit Morin, grown on clay-chalk soils. A blend of 90% Chardonnay and 10% Coteaux Champenois Pinot Noir, or red wine, aged for around 4 years before disgorgement with 7 g/l of sugar.

Salmon-pink, with satin-textured fine bubbles, vibrant red fruits scented with wild raspberry and white peach and a twist of patisserie. Medium bodied, with a freshy,

fruity mouthfeel and long, elegant dry finish.

