

CHAMPAGNE BRUT TRADITION NV
F.BERGERONNEAU-MARION
CHAMPAGNE 1er CRU

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

WINEMAKING

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

GRAPE VARIETY

60% Pinot Meunier
30% Pinot Noir
10% Chardonnay

ALCOHOL

12%

SERVICE TEMPERATURE

7°C - 9°C

TASTING NOTES

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

Cheese and salmon.

AWARDS

2016: Golden medal at the "Concours des vigneronns independants"

2017: Golden medal at the "Feminalises"

2018: Selected at the Hachette guide

