

CHAMPAGNE, FRANCE

Bérêche et Fils



OVERVIEW

Established: 1847

First Vintage Bottled: 1928

Proprietors: Raphael & Vincent Bereche

VINYARD INFORMATION

Ludes (Montagne de Reims North) – 3 ha of chalk and limestone soils. Pinot Noir is planted with western exposures in Le Champ des Dames, Les Vignes Saint Jean, Les Saint Mards, and Les Noues. Chardonnay is planted facing east in Les Hautes Plantes, Les Beauxregards, Les Clos, and Le Cran d'en Haut

Mailly (Montagne de Reims North) – 0.40 ha of Pinot Noir in the Les Challosis lieu-dit. Chalk and clay soils with southern exposure.

Ormes (Montagne de Reims West) – 3 ha of Pinot Noir and Chardonnay in the Les Montées lieu-dit. Sand, limestone, chalk soils are deeper than in Ludes, and face south.

Mareuil-le-Port (Vallée de la Marne) – 3.3 ha of Chardonnay and Pinot Meunier in the Maisoncelle, Les Mizis and La Côte aux Chataigniers lieux-dits. Limestone clay soils with northern exposures.

Trepail (Montagne de Reims East) – 0.40 ha of chalk and silex in Le Village. Southern exposure

THE WINES

	Blend	Bottle Aging	Dosage	Avg Prod
Champagne Brut Reserve NV	A blend of 30% Chardonnay, 35% Pinot Meunier, and 35% Pinot Noir, with the base supplemented by 30% reserve wine.	~2-3 years before disgorgement.	~7g/l	5,700 cases
Champagne « Les Beaux Regards » NV	A blend of two Chardonnay plots from Ludes – Les Beaux Regards (planted 1964) and Les Clos (planted 1970).	36 months before disgorgement.	~3g/l	300 cases
Champagne “Rive Gauche” NV	100% Pinot Meunier from Maisoncelle, a single vineyard in Mareuil Le Port, planted in 1969.	32 months before disgorgement.	~3g/l	~300 cases

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ADDITIONAL NOTES

The brothers start with serious viticulture and low yields, and they benefit from a high percentage of old vines – many planted in the 1960s and 1970s. They employ long, natural fermentations, and aging on the lees.

The majority of the Brut Reserve is fermented in neutral wood, and all of the small cuvees are 100% in 350l barrels (2-7 years old). Reserve wine is held in demi-muids of 600 liters.

Malolatic fermentation is avoided to maintain freshness.

All of the wines are aged under cork, except for the Brut Réserve.

THE WINES

	Blend	Bottle Aging	Dosage	Avg Prod
Champagne “Campania Remensis” Rosé NV	65% Pinot Noir, 30% Chardonnay, and 5% Coteaux Champenois from old vines in Ormes.	6 months before disgorgement.	~4g/l	~450 cases
Champagne “Le Cran” Vintage	50% Chardonnay and 50% Pinot Noir from two vineyards in Ludes – Chardonnay from Le Cran (West exposure) and Pinot Noir from St Jean (East exposure).	84 months before disgorgement.	~3g/l	~250 cases
Champagne “Refllet d’Antan” NV	Pinot Noir and Chardonnay from Ludes and Ormes, combined with Pinot Meunier and Chardonnay from Mareuil le Port. The final assemblage of around 30% Chardonnay, 35% Pinot Noir and 35% Pinot Meunier is drawn from a perpetual blending system from the NV Brut Réserve.	41 months before disgorgement.	~6g/l	~350 cases