

## Bérêche et Fils



## TECHNICAL INFORMATION

Jean-Pierre Bérêche was one of the first growers to establish an independent reputation, and his sons Raphaël and Vincent have built on that work to craft some of today's most distinctive Champagnes. With roughly equal plantings of Chardonnay, Pinot Noir, and Pinot Meunier spread over multiple villages, the brothers have an incredible diversity of sources within their ~10 hectares. All Champagne base wines - except for part of the Brut Réserve - are fermented and aged in neutral wood. The brothers use no artificial fertilizers, herbicides or insecticides in the vineyards. They plow the soil and then allow a cover crop to control vigor and to limit disease pressure.

**Established:** 1847 (First Vintage: 1928)

**Proprietors/Winemakers:** Raphaël & Vincent Bérêche

**Appellation:** Champagne

**Soils:** Vineyard dependent. Mixes of sand, limestone, chalk soils, clays, and silex.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
Champagne Brut Réserve NV	Blended from ~1/3 each Chardonnay, Pinot Noir, and Pinot Meunier from the estate's holdings. Average vine age exceeds 38 years old.	The base wine is supplemented by ~35% reserve wine. Aged 2-3 years before disgorgement, and dosed around 7g/l.	7,500 cases
Champagne "Les Beaux Regards"	A blend of two Chardonnay plots from Ludes - Les Beaux Regards (planted 1964) and Les Clos (planted 1970)	Aged under cork for 36 months before disgorgement, and dosed around 3g/l.	~325 cases
Champagne "Rive Gauche"	100% Pinot Meunier from two parcels of 50+-year-old vines - Maisoncelle & Côte aux Chataîgners - in Mareuil Le Port.	Aged under cork for 36 months before disgorgement, and dosed around 3g/l.	~350 cases
Champagne "Campania Remensis" Rosé	A blend of ~60% Pinot Noir, 30% Chardonnay and 5% Pinot Meunier from 40+-year-old vines in Ormes. 5% Côteaux Champenois rouge completes the blend.	Aged under cork for >36 months before disgorgement, and dosed around 3g/l.	~600 cases
Champagne Rilly-la- Montagne	100% Pinot Noir from 36+-year-old vines in the Rilly <i>Premier Cru</i> "Les Sablons".	Aged under cork for 36 months before disgorgement, and dosed around 3g/l.	~220 cases
Champagne "Le Cran"	A blend of two Ludes vineyards - 50% Chardonnay from Les Hautes Plantes (West) and 50% Pinot Noir from Le Vignes St Jean (East). The vines average over 45 years old.	Aged under cork for >78 months before disgorgement, and dosed around 3g/l.	~350 cases

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<b>Champagne “Ambonnay”</b>	A single parcel, Les Tourets, of 50+ year old Pinot Noir vines on chalky clay in Ambonnay <i>Grand Cru</i> .	Aged under cork for >54 months before disgorgement, and dosed around 3g/l.	~220 cases
<b>Champagne “Mailly”</b>	A single parcel, Les Chalois, of 60+ year old Pinot Noir vines on chalky clay in Mailly <i>Grand Cru</i> .	Aged under cork for >54 months before disgorgement, and dosed around 3g/l.	~220 cases
<b>Champagne “Cramant”</b>	Two parcels, Bateau and Chemin de Chalons, of 45+ year old Chardonnay vines on chalky clay in Cramant <i>Grand Cru</i> .	Aged under cork for >54 months before disgorgement, and dosed around 3g/l.	~180 cases
<b>Champagne “Aÿ”</b>	Two parcels, Brise Pot and Froide Terre, of 40+ year old vines (80% Pinot Noir/ 20% Chardonnay) in Aÿ <i>Grand Cru</i> . Poor, shallow soils over pure Campian chalk.	Aged under cork for >78 months before disgorgement, and dosed around 4g/l.	~325 cases
<b>Champagne “Reflot d’Antan”</b>	Selected Pinot Noir and Chardonnay from the Montagne de Reims plus Pinot Meunier and Chardonnay from the Valle de la Marne.	Each year, 2/3 of a 3 generations-old <i>perpetual réserve</i> are selected for this wine. Aged under cork for >36 months before disgorgement, and dosed around ~6g/l.	~1,200 magnums
<b>Côteaux Champenois Rouges “Les Montées”</b>	75% Pinot Noir and 25% Meunier from the estate’s holding in Ormes.	An 8-10 day maceration with 70% whole clusters. Aged in barrel for 18 month, with no fining or filtration before bottling	~65 cases