

MAGNUM OENOTHEQUE



Terroir : Fèrebrianges, Etoges, Congy

Sector : Vallée du petit Morin

Soil : Clay-Chalk

Blend : 60% Chardonnay - 40% Pinot Noir (Millesime 2003 : 60%

Pinot Noir - 40% Chardonnay)

Vinification : En cuve inox

Vintage Available : 2003, 2004, 2005, 2008, 2009

Vinification and aging are done on lees in stainless steel vats for the first fermentation. Long aging in magnum on lees with late disgorging. Malolactic fermentation was carried out on all available vintages. The wine is not filtered so as not to remove certain qualities.

On the nose, a universe around roasting aromas dominates (toasted, grilled).

On the palate we have a beautiful freshness with roasting aromas and notes of coffee, a grilled side that lengthens the finish.

Domaine A.BERGERE

57 Grande Rue - 51270 Fèrebrianges

38-40 Avenue de Champagne - 51200 Epernay

