Domaine de la Bergerie

Crémant de Loire Brut



ABOUT THE ESTATE

- Domaine de la Bergerie is a fourth-generation family estate founded in Anjou in 1961.
- The estate sits on the eastern end of the Armorican Massif, which provides the schist bedrock their varied plots rest upon.
- The 36 hectares under vine are certified organic, adhering to Bergerie's high standards of excellence.
- Chenin Blanc is the focus, though other varieties are grown, including Cabernet Franc, Cabernet Sauvignon, and Grolleau.
- The style of the wines is modern, but not overly polished, as each cuvée is allowed to show its terroir, honoring this capitvating appellation.

APPELLATION
Crémant de Loire

SUB-REGION
Anjou-Saumur

GRAPE VARIETY
70% Chenin Blanc, 30% Chardonnay

FARMING
Sustainable (HVE3), Organic (Ecocert)

SOIL
Schist and clay with gravel

VINEYARDS & VITICULTURE
South-southwest facing parcel located at Champ sur Layon. Ground coverage alternates yearly between grass and herbs every other row for the health of the vines and nutrients.

HARVEST & VINIFICATION
The grapes are hand-harvested. Produced by méthode champenoise where final stage of fermentation takes place in the bottle. Stored on its side, sur lee, for a minimum of one year. Brut nature, no dosage.

ALCOHOL BY VOLUME
12.5

PACK SIZE
12x750mL