





- 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**

Grolleau, Cabernet Franc

### **FARMING**

Sustainable (HVE3), Organic (Ecocert)

### **SOIL**

Schist and clay

### **VINEYARDS & VITICULTURE**

A 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 harvested and sorted by hand. Long pressing period. Slow native yeast fermentation and aging in vats. Zero dosage.

## **ALCOHOL BY VOLUME**

12.5

### **PACK SIZE**

12x750mL

