AVAILABLE CHAMPAGNES
2025

CHAMPAGNE

# Bérêche & Fils

VINEYARD OWNERS

## Le Cran - Ludes 1er Cru

( MONTAGNE DE REIMS )

We have a close relationship with our vines; they are the guarantors of our wines, the starting point for each subtlety.

The human hand is essential to guide and support them. The wine must then express the terroir. We seek optimal expression through simplicity in our work, to let the story of the great Champagne terroirs speak for itself in the glass.

Passionate and dedicated, we strive to offer you Champagnes that express the very best of the Champagne region.

*Raphaël and Vincent Bérêche*

## RIVE GAUCHE 2021 VINTAGE

**TERROIR** : VALLÉE DE LA MARNE, MAREUIL-LE-PORT,
« MAISONCELLE » AND « LA CÔTE AUX CHÂTAIGNIERS » PLOTS
**AGE OF VINES** : 55 YEARS OLD
**PRODUCTION** : 2,851 BOTTLES
**CELLAR AGEING** : 36 MONTHS
100% MEUNIER

**SOIL AND WINE** : Meunier from the Vallée de la Marne from the commune of Mareuil-le-Port: its substance and the clay-marl soil with fossilised shellfish give Rive Gauche a highly complex texture.

Old vines planted in 1969 in a locality called « Maisoncelle », a mid-slope north-facing terroir.

It is complemented by a steeply sloping plot on the « Côte aux Châtaigniers ».

The aromas of this generous, salmon-coloured wine testify to the maturity of the grapes.

A very open wine, full-bodied substance on the palate, delightful overall impression, with particularly lively bubbles.

The finish is saline with a thirst-quenching bitterness.

## CAMPANIA REMENSIS 2021 VINTAGE

**TERROIR** : MONTAGNE DE REIMS, ORMES
« LES MONTÉES »,
SOUTH-FACING HILLSIDE
**AGE OF VINES** : 54 YEARS OLD
**PRODUCTION** : 5,356 BOTTLES, 300 MAGNUMS
**CELLAR AGEING** : 36 MONTHS
75% PINOT NOIR,
20% CHARDONNAY,
5% ORMES ROUGE

**SOIL AND WINE** : Campania Remensis was the name given by the Romans to the land around Reims.

This rosé is made with mostly Pinot, with 25% Chardonnay and 5% de red wine from the same plot

A single plot of 3 hectares inherited from our maternal grandmother. The sandy, light soil is easy to work and perfectly suited to the production of a refined Champagne with an excellent bouquet.

The Pinot here is fine and vibrant; if given time to mature, cherry aromas emerge.

## MAILLY-CHAMPAGNE 2019 VINTAGE

**TERROIR** : MONTAGNE DE REIMS, MAILLY-CHAMPAGNE GRAND CRU, PARCELLES « LES CHALOIS », « LES BARAQUINES» AND « LES CÔTES » PLOTS
**AGE OF VINES** : 50+ YEARS OLD
**PRODUCTION** : 2,175 BOTTLES
**CELLAR AGEING** : 48 MONTHS
100% PINOT NOIR

**SOIL AND WINE** : This magnificent plot, purchased in 2011, is located on the outskirts of the village adjoining Verzenay's vineyards.

The vines are old and produce small, concentrated grapes.

It is always a pleasure to taste the berries during the pre-harvest rounds, because here we have a strong identity and a wonderfully delicate Pinot Fin. This testifies to the immense complexity and lasting character of this terroir over time.

The deep soil, consisting of slightly red, iron-rich clay gives this wine a powerful character, making it more suited to enjoying with food than an aperitif.

## LE CRAN PREMIER CRU 2017 VINTAGE

**TERROIR** : MONTAGNE DE REIMS, LUDES PREMIER CRU, « LE CRAN », « LES VIGNES SAINT JEAN », « LES HAUTES PLANTES » PLOTS
**AGE OF VINES** : 50+ YEARS OLD
**PRODUCTION** : 3,600 BOTTLES, 251 MAGNUMS
**CELLAR AGEING** : 72 MONTHS
50% CHARDONNAY,
50% PINOT NOIR

**SOIL AND WINE** : The vines were planted by our grandfather on either side of the Cran de Ludes on a very chalky hillside.

The plot to the east is planted with Pinot Noir. It borders the Mailly-Champagne vineyards.

This Pinot gives structure to the wine with elegant notes of blood orange. They are similar to the Mailly character but with more precision and freshness due to the outcropping chalk.

The Chardonnay is at a slightly higher altitude and benefits from the afternoon sun, ensuring late and complete ripening.

It is a champagne that can improve with age for many years; the first vintage was produced in 2004 and still bears the signature of a terroir with character and altitude.

## AŸ GRAND CRU 2017 VINTAGE

**TERROIR**: GRANDE VALLÉE DE LA MARNE, AŸ-CHAMPAGNE, PARCELLES « FROIDE TERRE » AND « BRISE POT » PLOTS.
**AGE OF VINES** : 50+ YEARS OLD
**PRODUCTION** : 2,696 BOTTLES, 196 MAGNUMS
**CELLAR AGEING** : 72 MONTHS
75% PINOT NOIR,
25% CHARDONNAY

**SOIL AND WINE** : Aÿ is a sunny terroir with southern and south-western exposure and high altitude.

The handsome vines are vigorous; an historic location for growing vines, it is one of Champagne's most famous areas.

The wine made from this terroir offers a fantastic expression that is both intense and refined. The barrel-ageing adds a fine patina that enhances the flavours.

Vinous, majestic power gives this Champagne a distinguished profile that is well-suited to ageing.

## A 2015 VINTAGE CHAMPAGNE

**TERROIR** : AVIZE, CRAMANT, AŸ, AMBONNAY, MAILLY-CHAMPAGNE, LE CRAN ET BEAUXREGARDS
**PRODUCTION** : 850 BOTTLES
**CELLAR AGEING** : 102 MONTHS
50% PINOT NOIR
50% CHARDONNAY

We would like to present « **UNE CHAMPAGNE 2015** », which embodies the expertise of five generations of winegrower producers and is a testament to the famous Champagne magic of combining terroirs.

After 20 years of studies, tastings, soil analysis and plot-based vinification, the time had come to offer a vibrant tribute to that which produced the golden age of Champagne in times past.

It is a blend of the best Champagne crus (Avize, Cramant, Aÿ, Ambonnay, Mailly-Champagne, Le Cran and les Beauxregards).

This cuvée benefits from two to three years of ageing while the bottles are inverted, in addition to the five years when they are horizontal on racks, to create a natural protection for the wine, thereby increasing its ageing potential.

## BRUT RESERVE

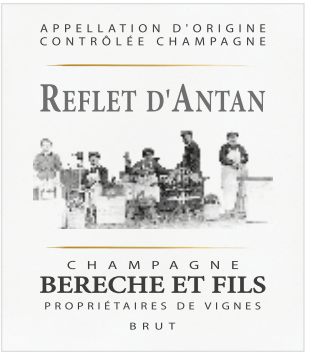
**TERROIR** : MONTAGNE DE REIMS : LUDES PREMIER CRU, ORMES, TRÉPAIL
VALLÉE DE LA MARNE : MAREUIL-LE-PORT, AŸ GRAND CRU
**AGE OF VINES** : 43 YEARS OLD
**PRODUCTION** : 90,000 BOTTLES, 3,955 MAGNUMS, 300 JEROBOAMS
**CELLAR AGEING** : 24 TO 36 MONTHS
30% CHARDONNAY,
30% MEUNIER,
40% PINOT NOIR

**SOIL AND WINE** : The complexity of our terroir offers a composition that is both rich and flavourful (Vallée de la Marne) then refined and limestone (Montagne de Reims).

The 3 grape varieties express themselves in equal measure, enhancing the soil's message by contributing vinosity, refinement (35% reserve wines) and aromatic persistence (ageing on lees, chalk).

A full-bodied, complex wine with patina and autolytic aromas (biscuit).

The wine's texture is consistent with creamy bubbles. Delicately saline, with noticeable chalk on the finish, the palate is long and flavourful.




## REFLET D'ANTAN

**TERROIR** : MONTAGNE DE REIMS : LUDES PREMIER CRU, ORMES, TRÉPAIL
VALLÉE DE LA MARNE : MAREUIL-LE-PORT
**AGE OF VINES** : 43 YEARS OLD
**PRODUCTION** : 1,287 MAGNUMS
**CELLAR AGEING** : 36 MONTHS
30% CHARDONNAY,
30% MEUNIER,
40% PINOT NOIR

**SOIL AND WINE** : Perpetual reserve from Pierre BÉRÊCHE, handed down and bottled by Jean-Pierre BÉRÊCHE since 1990.

This cuvée reflects the Champagne of times past. We wanted to protect this wine by bottling it in magnums, the ideal, uncompromising format.

This champagne releases mature, complex aromas of candied fruit, nougat and sponge cake, as well as tertiary aromas with notes of undergrowth and spices.

The palate is balanced and well-structured, with a velvety, almost warm consistency.

Very long, delicately chalky, saline finish.

## CRAMANT GRAND CRU 2019 VINTAGE

**TERROIR** : CÔTE DES BLANCS, CRAMANT,
« BATEAU » AND « CHEMIN DE CHALONS » PLOTS.
**AGE OF VINES** : 45+ YEARS OLD
**PRODUCTION** : 2,809 BOTTLES
**CELLAR AGEING** : 48 MONTHS
100% CHARDONNAY

**SOIL AND WINE** : This terroir offers a fine, powdery, fresh definition of a delicate Chardonnay on an incredible chalk base.

This is a great vintage for laying down. The Chardonnay is extremely pure.

The nose is full and delicate, suggesting hawthorn with a background of slightly damp chalk.

The smooth palate reveals iodine sea flavours.

The padded, chalky finish gives way to the feeling created by a Cramant and its cloud of chalk.

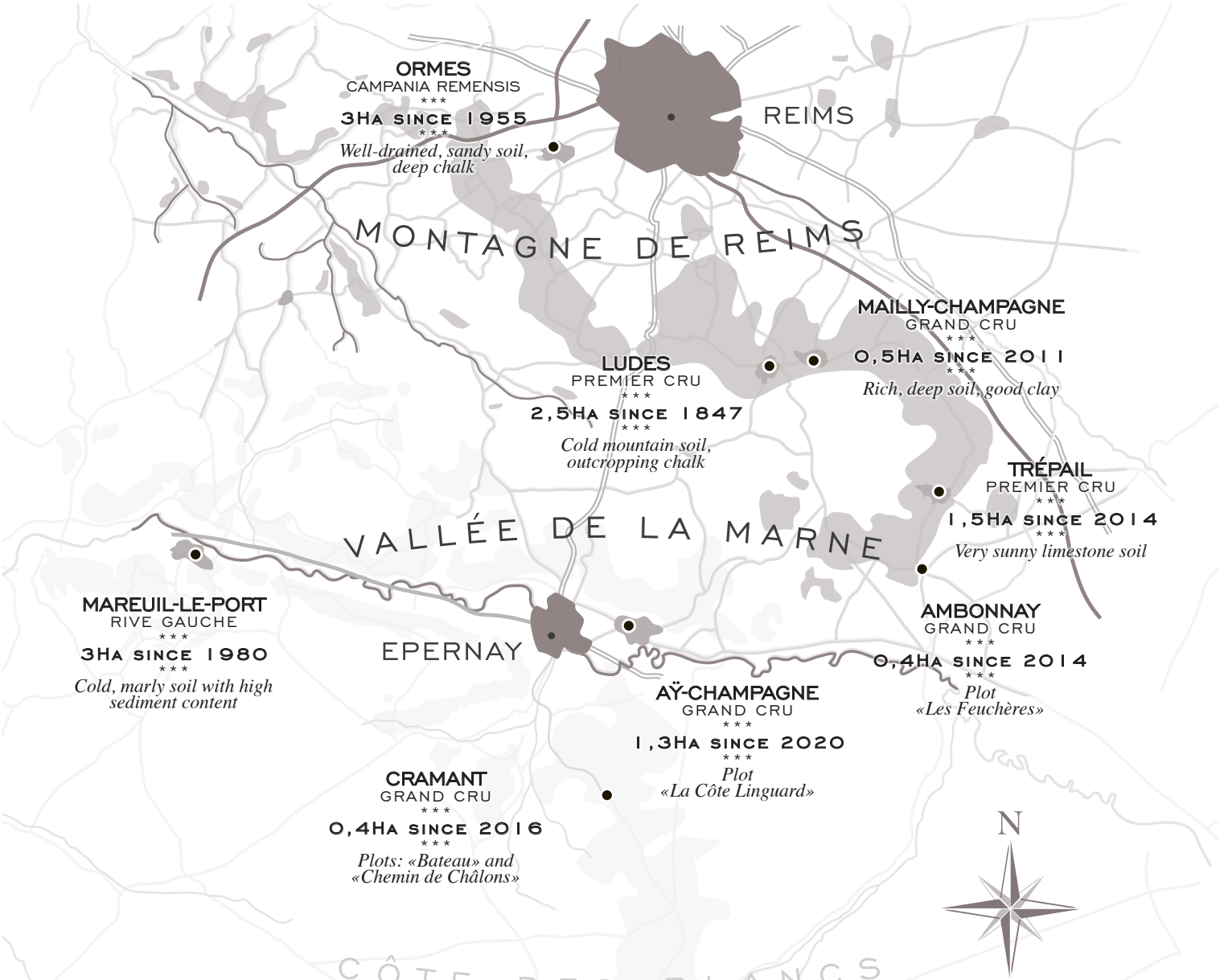
## AMBONNAY GRAND CRU 2019 VINTAGE

**TERROIR** : GRANDE MONTAGNE DE REIMS
AMBONNAY GRAND CRU,
« LES FEUCHERES » PLOT
**AGE OF VINES** : 45+ YEARS OLD
**PRODUCTION** : 2,394 BOTTLES
**CELLAR AGEING** : 48 MONTHS
100% PINOT NOIR

**SOIL AND WINE** : Ambonnay, with its luxurious, velvety structure, always offers tremendous clarity, delighting with its openness, fruit, volume and power.

The plot is located in the western part of the village, not far from the Trépail terroir, giving this Champagne a pleasant freshness.

This is a « lovely, well-coated wine, brioche on the attack, floral with honey and maturity. Lively, slightly iodised, saline finish », according to *Le Rouge et le Blanc No.139*.




## OUR PARTNER WINEGROWERS:

**CRAMANT - GRAND CRU** AND **AMBONNAY - GRAND CRU**

They provide us with grapes produced using environmentally-friendly practices, enabling us to produce unique cuvées that reflect the major terroirs of the historic Champagne region.

## The Cran and Aÿ Grand Cru 2017 Vintage

There is talk of the smallest harvest since 1945 on hillsides in the worst-hit sectors such as Ormes and Mareuil-le-Port.

On the small Montagne de Reims, more than 8,000 Chardonnay and Meunier vines were destroyed. Fortunately, the Pinot Noir, planted on higher ground, was less affected.

In total, up to 12 nights of frost were recorded, causing damage across almost all vineyards to varying degrees.

The rest of the growing season went well, with a combination of heatwaves and moderate rainfall, which favoured good development of the vines and kept the risk of disease relatively low.

Picking began on 4 September, with the certainty that the grapes had fully ripened, but had to be pressed very quickly.

And sure enough, botrytis ensured that the plots' health deteriorated rapidly. However, thanks to the grass cover and our meticulous work, plus an extra ten people on the picking team, we were very proud of the quality of the grape juices obtained in 2017.

The Pinot from Ludes and Aÿ was picked with between 10.8 and 11% potential alcohol after a light sorting.

On both these terroirs, due to the orientation and age of the vines, there were no signs of ill-health: the joy of the Grands Crus !

## Mailly, Ambonnay and Cramant 2019 Vintage

No fewer than three heatwaves were recorded in the summer of 2019, which left their mark on our beautiful vineyard. The leaves wilted and the bunches dried out to an extent never seen before. We never thought we would be afraid of the sun.

On 24 July 2019, a record temperature of 42.9°C was recorded in Champagne !

The days when Champagne and maturity were incompatible are long gone. In the era of climate change, we have harvested grapes that could not have been more golden, on dates that our ancestors would not have believed.

But rest assured, the great terroir of Champagne has spoken once again. The climate is getting warmer and levels of alcohol and maturity are increasing, but our Champagne wines remain fresh and lively.

The 2019 vintage was hot, but produced very well-balanced, rich, powerful, distinguished wines. This is a great vintage.

The Grands Crus presented boast excellent balance. Mailly and Cramant remain true to their cold terroir characteristics, while Ambonnay fully embraces its sunny, delicately chalky side.

## Rive Gauche and Campania Remensis 2021 Vintage

A very complicated vintage in Champagne with substantial losses.

The year started with a black frost. On 7 April, temperatures fell to -7°C in places.

14 April brought a white frost. On 16 April, we lost an estimated 28% of the crop. There was more frost on 5 May. By this stage, we were no longer counting.

On 20 May, there was an outbreak of downy mildew, with a few spots on the leaves which quickly developed into Grey Rot. With only eight days of dry weather in June, it was extremely difficult to contain this outbreak.

Early August remained wet, but the grapes that had survived remained until the end. Ripening was fairly slow, with the potential alcohol gradually increasing.

The estate began harvesting on 15 September 2021, and the grapes, even though they had suffered, produced some lovely, well-balanced musts. We were very enthusiastic when we tasted the first juices from the press.

They offered excellent freshness, with well-balanced fruit, no excess and good length on the palate.

The fermentations were quite slow for us, finishing on 18 November. The first wines tasted were clean, fresh and direct. They reminded us of the balance of the 90s.

Rive Gauche and Campania are precious terroirs that demonstrated resilience even during the exceptional harvesting conditions of the Covid pandemic.

33 ROUTE DE LOUVOIS
51500 LE CRAON DE LUDES

+33 (0)3 26 51 13 28
MAISON@BERECHE.COM

SCAN IT FOR THE ENGLISH VERSION

WWW.BERECHE.COM