



Virginie Bergeronneau - Champagne

Zero Dosage | Ville-Dommange | Montagne de Reims

'Cuvée Ernestine', modern whispers of an ancestral legacy



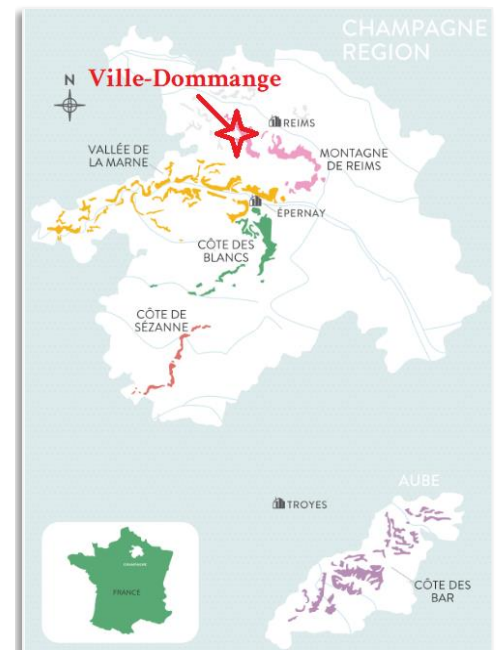
- **Dosage:** 0 gr/l – Ageing 19 months on lees
- **Vinification:** 60% Pinot Meunier, 30% Pinot Noir, 10% Chardonnay 100% Stainless steel vat – Malolactic fermentation
- **Eye:** fine bubbles, a golden colour and a nice bright reflection
- **Nose:** Elegant aromas of pome fruits like apple and pear mingling with delicate notes of white flowers and acacia.
- **Mouth:** A lively mouth with a frank attack. It is very well balanced, round and expresses a great freshness which opens up on the palate.
- **Food Pairing:** This champagne is perfect for aperitif or to accompany oysters, fish and sashimi or white meats.

The Grower

Winner of the 'Young Champagne Talent 2019' award, Virginie Bergeronneau's domaine is located in Ville-Dommange and has a HVE certification. Her cuvées are produced providing a novelty eye as well as perpetuating the work from the previous generations. The vineyard is managed masterfully by this young female winemaker who hasn't wasted any time in adopting clean growing methods. Virginie pays tributes to her ancestors not just giving their names to her cuvées but also thanks to her precise and careful vinification methods, these wines loyally represent the characteristics and beauty of their terroir of origin.

The Terroir

The vines are planted in the "Massif de Saint Thierry" in Trigny and thrive on loamy and sandy soil with a limestone/calcareous sub-soil. The cuvée is made with both young vines from 5 to 30 years and old vines from 30 to 50 years.



Virginie Bergeronneau champagnes are sourced, imported & distributed by **Propellis**:

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