



Bérêche et Fils Brut Réserve

Country: France Region: Champagne
Type: Champagne Varietal: Blend - Chardonnay, Pinot Noir, Pinot Meunier
Format: 6 x 750ml

BC	AB	SK	MB
+66456	+66456		
Speculative	Allocated		

TASTING NOTES

Colour: Pale yellow.

Aroma: Notes of almonds, dried pears, rose petals, wild flowers and spices.

Taste: Rich, open and expressive, and graces the palate with lovely depth and resonance.

Food: Pairs well with seafood, fresh fruits, light desserts, and pasta dishes with cream sauce.

AWARDS & ACCOLADES

NV ~ 93 Points. "The NV Brut Réserve (2016 base, disgorged December 2018) is especially finessed on this release, with a bit more floral lift from the Chardonnay than is often the case, and also slightly higher dosage, all of which works very well. Lemon confit, white flowers and mint add to the wine's decidedly bright profile. This is a fabulous edition of the Brut Réserve. Dosage is 7 grams per liter. Disgorged: December, 2018." - Antonio Galloni's Vinous, Jul/2019

NV ~ 93 Points. "Focussed and sleek, with nimble green apple acids brightening a hazelnut brioche base of creamy lees. The 60% wood is evident here (40% of which was small vats) on the dough bedding the palate. Firm citrus and spiced stone structures the whole. This is 30% Chardonnay (from Ludes), 35% Pinot Noir (from Ormes) and 35% Pinot Meunier (from Vallée de la Marne), from vines 40 years old, and taken from the different terroirs cultivated by the family (chalk, sand, clay). This includes 30% of wines from perpetual blending system, and it was aged on lees for two years before bottling." - Treve Ring - Gismondi on Wine, Mar/2017

NV ~ 92 Points. "The current release of the NV Champagne Brut Reserve is based on the 2019 vintage. It is roughly equal parts Chardonnay, Meunier, and Pinot Noir, with 35% reserve wine blended in. Fruity, floral, and open, with notes of fresh citrus blossoms, orchard fruits, and fresh bread, the palate is generous and approachable, with apricot, berries, and a lightly savory broth. This is consistently one of the best entry wines that versatile enough to drink alone or to accompany a meal. Drink 2022-2030." - Jeb Dunnuck, Nov/2022

NV ~ 92 Points. "The NV Brut Réserve is bright and finely sculpted right out of the glass. There's terrific purity and energy running through the Brut Réserve. Crushed red berry fruit, white pepper, crushed rocks and mint all race out of the glass. This release is based on 2020, with a good bit of reserve wine (35%) that serves to create terrific balance. The 5.5 grams of dosage is not at all felt. Disgorged: December 2022." - Antonio Galloni's Vinous, Mar/2023

NV ~ 92 Points. "The NV Brut Réserve is such a delicious wine. Of course, it doesn't have the singularity of the other wines in the range, but it more than makes up for that with its tremendous appeal and charm. Soft, supple contours exalt the red fruit beautifully. Dosage is 7 grams per liter. Disgorged: January, 2022." - Antonio Galloni's Vinous, Nov/2022

NV ~ 92 Points. "...Tasting quite smart at present, with a harmonious melody of crisp green apple, ample white cherry, strident lemon, and perfumed red currants that sail along the subtly generous palate, decked with savoury lees and kissed with a flinty reductive note, which culminates in a ginger finish. A substantial champagne, and one to easily pour alongside main dishes." - Treve Ring - Gismondi on Wine, Jan/2024

NV ~ 92 Points. "The NV Brut Réserve is the foundational wine at Bérêche, and the latest release is based on the 2022 vintage, incorporating a 40% perpetual reserve component, uniting the freshness of the northern slopes and the maturity of the hot, dry vintage. Fruit for this wine comes from vineyard sites across the Montagne de Reims and the Vallée de la Marne, and the Champagne was disgorged in October 2024 with six grams per liter dosage. Bursting from the glass with aromas of nectarine, orange zest and brioche, it's medium- to full-bodied and ample, with considerable density, underpinned by racy acidity and concluding with a chalky finish. The Brut Réserve has seen the most refinements in recent years as it no longer incorporates tailles and now features Chardonnay from Trépail; technically, this means that the pH is lower and the acidity is higher. It's one of the most reliable entry-level NV bottlings on the market." - Kristpas Karklins - Robert Parker's Wine Advocate, May/2025

OTHER INFO

The family estate was founded in 1847 with only 2.5 hectares of vineyard land in Ludes, Champagne. Today, the estate has 9.5 hectares spread over 21 parcels in three areas of the Montagne de Reims and the Vallée de la Marne. Brothers Raphael and Vincent Bérêche, the fifth generation of winemakers and the current owners, refocused the estate on production of their own wines and brought international fame and recognition for the impressive results. They joined the estate in the early 2000s and quickly established a reputation as talented grower-producers. Through their leadership, the estate has shifted toward naturalistic growing methods that respect the land on which the wines are born. Brut Reserve is a blend of 70% wines from the base year with the balance reserve wines, composed from approximately one-third each of the three major varieties. A model of harmony, nuance and verve, it is a pure expression of the domaine's varied terroirs that demonstrates both the finesse and power of the region.



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