



RAPHAEL & VINCENT
BERECHE

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COLLECTION 2015

Premier Cru Cote 2008

Oger Grand Cru Cote 2001

Mesnil sur Oger Grand Cru Cote 1999

Mailly Verzy Grand Cru Montagne 2006

The Bereche history in Champagne dates back to 1847, when they were *vignerons* on the Montagne de Reims. Like many other small growers in the region, the family was content to sell off their production each year to the Grandes Marques, but when Rafael's father, Jean-Pierre, joined his own



father at the estate in the early 1970s, he wanted to start making wine from the family's production, and by the late 1970s, the Bereche family was producing under their own label.

By the 1990s, the family had bought additional vines - Raphael joined his father at the *domaine* in 2004, after completing his oenological studies at the university, and his brother, Vincent, joined them soon after. Today, the estate includes vineyards in several different areas of the region, and recently has debuted a series of wines called Crus Selectionnes to focus on specific *terroirs* of Champagne, identifying them by sub-region and cru.

LE MESNIL SUR OGER





The initial releases include small quantities of different *cuvees*, including Cote (meaning the Cote des Blancs), a Blanc de Blancs from Avize and Grauves and a 1999 in magnum from Le Mesnil sur Oger; Montagne is a Blanc de Blancs from Trepail. The winemaking is traditional: parcels are vinified separately, with natural yeasts used for smaller tanks and selected yeasts for larger ones. The wines are full in flavor and finely balanced, with expressive textures, weight and resonance. Chiseled and nuanced, with crystalline purity and total grace.

AVZ - GRV
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CÔTE

62 MOIS DE CAVE - PREMIER CRU

APPELATION D'ORIGINE CONTRÔLÉE
CHAMPAGNE

RAPHAËL & VINCENT BÉRÈCHE - CRU SÉLECTIONNÉ DE 3500 BOUTEILLES

Premier Cru Cote 2008

24 bottles available - \$80 per bottle

Extended time on the lees gives a bouquet of apple, pear, brioche, some dusty chalkiness, smoke and toasted almonds. On the palate the wine provides a measure of breadth and power; a fine wine today, but promises to be even better with more time in bottle.

Oger Grand Cru Cote 2001

24 bottles available - \$105 per bottle

Bold, forward and fragrant, with some nuttiness and brioche to complement the apple, pear and musky floral notes. Just beginning to acquire some mature characteristics; focused and finessed, a lovely mineral expression cuts through the *grand cru* texture.

Mesnil sur Oger Grand Cru Cote 1.5L 1999

6 bottles available - \$200 per bottle

Silky and sleek; racy, but not aggressive. It's relatively rich, yet it remains fresh and lively, anchored by a chalky minerality. While the wine will undoubtedly gain more secondary complexity with additional age, it's also nicely approachable now, while the fruit is vital and expressive.

Mailly Verzy Grand Cru Montagne 2006

24 bottles available - \$105 per bottle

A beautiful nose reflects aromas of apple, white peach, caraway seed and orange zest. Drinking very well today, with developed flavors. Full-bodied and pure, with zesty acids, great focus and grip; tiny, pinpoint bubbles; vibrant finish.



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