

THORMAN HUNT

EST. WINE SHIPPERS 1978



Champagne Bernard Robert

Voigny

Champagne Réserve Brut

Grower

Champagne Bernard Robert was founded in 1945 by Marie-Madeleine Dosne and her husband Bernard Robert, making it one of the oldest houses in the Côte des Bar. The family now farms around 30 hectares across seven communes: Voigny, Bar-sur-Aube, Arrentières, Argentolles, Rizaucourt, Rouvres-les-Vignes and Villenauxe-la-Grande. The third generation, Sébastien, co-manages the estate with his family, and the traditional vaulted cellars were built by hand from reclaimed stone.

Vineyards

The soils are chalk and limestone, planted to Pinot Noir, Pinot Meunier, Chardonnay and Pinot Blanc at around 8,000 vines per hectare to give the leaves the best exposure to the sun. All the vineyards are farmed using viticulture raisonnée.

Vinification

Gentle pressing in membrane presses is followed by alcoholic and malolactic fermentation in stainless steel vats, and cold stabilisation. Reserve wines make up 15 to 20% of the blend. The wine is aged for at least three years before disgorgement and spends four to five years in the cellar before release.

Style

A classic, crisp and well structured Champagne with refreshing acidity and a long, clean finish, which develops richness with bottle age. Versatile at the table: an aperitif, or with starters, fish, pies and pâtés, poultry and light white meats.

Grape varieties:

60% Pinot Noir, 20% Pinot Meunier, 20% Chardonnay

Dosage:

8 g/l

Farming:

Viticulture raisonnée

Bottling options:

37.5cl, 75cl, 1.5l

Closure:

Cork

