

Champagne Vincent Bernard, Montagne de Reims

General Info

Country: France

Region: Champagne

Commune(s): Ambonnay, Hautvillers, Cramant, Dizy, Cumières

Producer: Vincent Bernard

Year Founded: 2020

Annual Production Total: 230 bottles

Farming: Organic Non-Certified

Harvest Method: Manual

Total Estate Size: 3ha across 5 plots

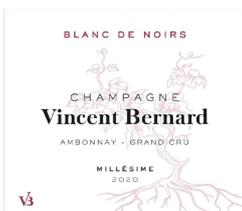


The Grandson of independent winemaker André BEAUFORT and two generations of vineyard managers for Moët & Chandon on his fathers side, Vincent has always been a winemaker. For 9 generations Vincent's family has owned and cultivated vines, he was the President and a member of the local cooperative in Hautvillers for 19yrs. Currently he farms just over 3ha between the villages of Ambonnay, Hautvillers, Cramant, Dizy, and Cumières. As the next chapter in the legacy of Marie-Noëlle Ledru, Vincent was chosen to farm .5ha of her vines. She has been graciously sharing mentorship and her cellar allowing him to independently make and age the wines starting with the 2020 Vintage. Through this close work with Marie-Noëlle he has adopted her methods of making Champagne and is incredibly proud to have this expertise to now pass along to his children. Vincent & Marie-Noëlle agree on the simple things - naturally farming beautiful grapes to make good Champagne with no artifice and good people to enjoy the finished bottles with. We had the great fortune to enjoy these bottles at the cellar during Printemps des Champagne 2025. We couldn't be more thrilled to continue to share the story with this new label: Champagne Vincent Bernard.



Cuvée Blanc de Blancs Vintage 2020

100% Chardonnay from 'la Jument' planted in 1954 and 1986. Disgorged March 2025. Dosage 2g/l ~ 540 bottles.



Cuvée Blanc de Noirs Vintage 2020

100% Pinot Noir from plots: 'Aigremonts' planted 1992, 'les Crayères' planted in 1987, 'la Jument' planted 1986. Disgorged February 2025. Dosage 4g/l ~ 2200 bottles.