fier ce fît
CHAMPAGNE



Hervy-Quenardel

Prestige Grand Cru

Brut
Chardonnay 47% Pinot Noir 53%
Montagne de Reims - Verzenay Grand Cru

Dinner aperitif Ravioli White meat

Visual analysis

The presentation of this Cuvée Prestige is elegant and gives an impression of nobility! The golden-green color is rich and delicate.
The extremely fine bubbles crown the picture with a with a very beautiful aureole of foam.

Olfactory analysis

The first nose is aromatic and fine. Citrus, acacia honey, daffodil and broom flatter us immediately.
Then the wine opens itself with aromas of pineapple, pear, cherry, hot grapefruit on a hint of musk and limestone.
The complexity is there.
After ten minutes of aeration, the expression evolves towards dried fruits, hazelnuts for example, and cooked apple and pear.
It is an accomplished nose, elegant and complex!

Taste analysis

The initial impression on the palate is lively and sweet at the same time. Behind the roundness brought by the dosage, it highlights the very good minerality of the wine.
The beginning of the mouth is also structured by the effervescence, which is quite invigorating, and the chalk very quickly perceptible on the palate. Then it's the vinosity turn, to assert itself.
Bold, warm and slightly tannic, the wine is full, marked by a real density.

The final

The finish is itself structured and chalky.
After eight seconds of persistence, it leaves us with a feeling of plenitude punctuated by a note of freshness..

Verdict

This Prestige is the worthy and noble representative of excellence in Champagne!
A fine blend of Pinot Noir and Chardonnay, this well-rounded and tense, structured and lively Cuvée expresses with panache both its terroir, Verzenay Grand Cru, and the work of the artist.

Serving and food pairings

This Champagne should be served at 10 degrees temperature. A fairly large flute will be the most suitable to magnify the qualities of complexity, freshness and vinosity of this Prestige Cuvée.
It will be excellent served at large party dinners, when it is important to amaze our guests.
At table, ravioli with spinach and ricotta, chicken with Champagne or almonds, roast pork with pears, veal Orloff, a savoury pie, a club sandwich...

Dosage: 8 g/l
- 1st fermentation: Inox 82% - Fûts 18%
- Malolactic: 20%
- Monocru: Verzenay
- Harvest: 75% 2016 - 25% Réserve