



Hervy-Quenardel  
Millésime 2012  
Blanc de Noirs  
Grand Cru

Extra Brut  
Pinot Noir 100%  
Montagne de Reims - Verzenay Grand Cru

Aperitif Shellfish Pasta Fish

### Visual analysis

The color of this 2012 vintage is beautifully golden.  
The bubbles, fine and calm, twinkling casually, which generates a very sensual shimmer.  
The visual presentation announces matter and energy.

### Olfactory analysis

The first nose is intense and appetizing.  
We perceive hazelnut, vanilla and pastry. Then the autolysis notes come in with the puff pastry and the waffles.  
Later it's the terroir's turn to express itself. Thyme, bay leaf, broom, bergamot bring nuance and character.  
This is a complex nose, which the expression is shared between knowledge and origin.

### Taste analysis

The initial impression on the palate is lively, sharp.  
We perceive acidity and effervescence simultaneously. The energy is there, then the wine opens with a tense mouth structured.  
The consistency of the wine generates a little heat and the texture appears dense and firm.  
This beautiful material is nevertheless dominated by acidity, sharp and precise, and effervescence, dynamic and mischievous.

### The final

The finish is surprising with regard to the nose and mouth.  
Taut, virile, it also reveals mineral, acid, tannic, effervescent ...

### Verdict

This is a Champagne "celebration" for occasions where you have to wake up minds.  
Rich, complex and appetizing on the nose, it surprises the palate with its dynamism and vigor, its energy.  
The final also reflects an attractive character.  
A Champagne that challenges.

### Serving and food pairings

Maintain the serving temperature between 8 and 10 ° C and present this Cuvée in a rather curved goblet flute.  
It can be paired simply with salted cookies or a Parmesan cheese 30 months but also with dishes of firm textures and tangy sauces.  
For example, chicken with lemon, red mullet with a yuzu sauce, fresh shrimps sautéed in grapefruit, tuna carpaccio, spaghetti chitarra or Troccoli Pugliesi with a cherry tomato and basil sauce or a seafood salad dressed with extra virgin olive oil and parsley...

Dosage: 4,5 g/l  
- 1st fermentation:  
Inox 35%  
Fûts 65%  
- Malo: 55%  
- Monocru: Verzenay  
- Harvest: 100% 2012