fier ce fît
CHAMPAGNE



Hervieux-Dumez

Demi-sec
Premier Cru

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Chardonnay 25% Pinot Noir 50% Meunier 25%
Montagne de Reims - Sacy Premier Cru

Foie gras Red fruits Fruit salad Dessert

Visual analysis

The yellow-green color of this Cuvée is animated by fine and moderate bubbles which slowly cross each other until a very white halo on the surface.
The general presentation inspires serenity.

Olfactory analysis

The first nose is fresh and very expressive.
It offers green apple aromas, lime, plants, foliage, watermelon, which carry us in a very spring atmosphere.
After a few moments, the character changes towards the end of the summer and we can distinguish the very ripe pear as well as the white spirits.
The expression then remains very stable over time, which shows the great potential of the Cuvée.

Taste analysis

The initial impression on the palate is sweet and very broad.
Then, beyond the volume and the delicacy linked to the semi-dry dosage, the acidity and effervescence combine to give a slender form to the tasting.
The wine stands upright and this is how the Cuvée can develop its qualities of freshness and dynamism.

The final

The finish is also slender and sappy.
It persists for long seconds, and with tenderness, on peppery notes.

Verdict

This Cuvée will surprise amateurs who usually denigrate semi-dry Champagne.
Without heaviness, it knows how to marry gluttony and dynamism, richness and purity.

Serving and food pairings

It will thrive in a slender flute and 8 degrees of temperature, in order to keep his balance quality longer.
It can be served with a real sweet dessert but also with a citrus salad, a pineapple carpaccio or a poached fish fillet with exotic fruits.
Avoid chocolate or caramel.

Dosage: 30 g/l
- 1st fermentation: Inox
- Malolactic: Yes
- Crus: Sacy - Chamery - Villedommange
- Harvest: 2022/2023