fier ce fît
CHAMPAGNE



Hervieux-Dumez

Les Grains Blancs Premier Cru

Brut
Chardonnay 100%
Montagne de Reims - Chamery Premier Cru

Aperitif Fish Vegetables Goat cheese

Visual analysis

The visual presentation is rich, young and dynamic.
The pale yellow colour with green hues offers us a multitude of very fine bubbles that generate a magnificent halo of white foam on the surface.

Olfactory analysis

The first nose is intense, fruity and fresh. We recognise peach, ripe mirabelle plum, anise and almond. The expression is spring-like and elegant. With aeration, more exotic notes (passion fruit, lychee) are revealed, as well as floral (mimosa) and iodine scents.
Here is an expressive and very seductive nose, an appetising basket of fresh fruit.

Taste analysis

The initial impression on the palate is fresh and lively. The acidity and effervescence are in the foreground, then the dosage quickly brings a sensation of depth and mouthfeel.
Then balance is achieved, the effervescence blends into the body of the wine, becomes creamy, and the dosage increases the aromatic expression. Notes of juicy fruits can be discerned.
The whole generates a texture that suggests a nice cotton that becomes gradually warmer as you taste it.

The final

The finish is sweet and sour, warm and long (about 10 seconds of persistence). It leaves us with a delicious sensation.

Verdict

It is a "Blanc de Blancs" Champagne with a fascinating style.
Young and gourmand, aromatic and creamy, it can seduce the greatest number of people.
Perfect to be delighted.

Serving and food pairings

We will serve this wine at a temperature of 8 degrees and in a slender flûte to preserve its fine taste balance.
It will be an excellent choice to pair with a salmon in salt, a slice of salmon with sea lettuce, a clafoutis of cherry tomatoes or a goat cheese with apples (or other white fruits).

Dosage: 7 g/l
- 1st fermentation: Inox
- Malolactic: Yes
- Crus: Chamery et Sacy
- Harvest: 100% 2023