fier ce fît
CHAMPAGNE



Hervieux-Dumez

Les Grains Blancs
Brut Nature
Premier Cru

Brut Nature
Chardonnay 100%
Montagne de Reims - Sacy Premier Cru

Aperitif Oysters Seafood Fish carpaccio Vegetables Goat cheese

Visual analysis

Bright in appearance with delicate pale golden reflections enhanced by subtle green highlights, this cuvée immediately stands out through exceptionally fine, lively and continuous effervescence, sustaining an elegant mousse across the surface.
A youthful, dynamic and remarkably fresh presentation.

Olfactory analysis

The first impression immediately captivates through its freshness and immediate aromatic expression. Notes of white peach, marshmallow, yellow melon and bergamot unfold with natural elegance, creating a bright and particularly seductive aromatic profile.
With aeration, delicate vegetal nuances progressively emerge, revealing fresh aniseed and green foliage, followed by elegant floral notes of rose and daffodil which further enhance its remarkable finesse.
A bouquet of exceptional purity, expressing all the authentic elegance of youthful Blanc de Blancs Champagne.

Taste analysis

The opening is immediately vibrant and energetic. The freshness of acidity and the lively effervescence drive the entire tasting experience, bringing remarkable energy and precision.
The absence of dosage together with the cuvée's natural fluidity gives the palate an almost aerial sensation of lightness, supported by an exceptionally delicate balance — as subtle as it is difficult to achieve.
The texture, extremely fine and refined, progressively evolves towards greater mineral expression whilst constantly preserving a sensation of purity and exceptional drinkability.

The final

The finish is precise, vibrant and remarkably fresh, extending the tasting experience with elegant delicacy.
Beautifully persistent, the conclusion reveals delicate hints of lime which further accentuate its naturally refreshing character.

Verdict

Purity, precision and remarkable lightness define the identity of this Blanc de Blancs Brut Nature, where freshness, tension and refined minerality coexist in a balance of rare precision, as delicate as it is difficult to achieve.

Ideal from aperitif through to delicate seafood cuisine, it naturally pairs with crudités, shellfish and beautifully fresh dishes defined by vibrant aromatic expression.

Serving and food pairings

Served at 8°C in a slender flute, this Blanc de Blancs fully expresses both the purity of its structure and the delicacy of its aromatic expression.
Perfect from aperitif through to refined seafood cuisine, it pairs beautifully with citrus-cured sea bass or yellowtail carpaccio, fine oysters, clams, delicate seafood tartares or fresh goat's cheese.
For a more original pairing, it is wonderfully complemented by wafer-thin slices of black radish, highlighting its striking precision and vibrant minerality.

Dosage: 0 g/l
- 1st fermentation: Inox
- Malolactic: Yes
- Crus: Chamery et Sacy
- Harvest: 100% 2023