



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

The pale yellow color with green reflections is animated by an abundance of very fine bubbles that feed a very nice surface foam cordon.

The visual presentation is young and dynamic.

Olfactory analysis

The first nose is very fresh and seductive. First we perceive white peach, marshmallow, yellow melon and bergamot....

After a few moments of aeration, we distinguish more vegetal notes, such as anise and leaves. Then it's the turn of floral scents (rose, daffodil) to seduce our olfactory lashes. It's Spring!

A nose expressing all the elegance of Blanc de Blancs.

Taste analysis

The initial impression on the palate is tonic because the freshness of the acidity and the petulance of the effervescence give the tempo. This sensation will accompany us throughout the tasting.

In the absence of liquor dosage, and thanks to its natural fluidity, the wine takes on an airy character.

The structure seems spidery and the balance produces a feeling of lightness, of digestibility. The whole generates a texture close to tulle. As it warms up in the mouth, the Cuvée is slightly more full-bodied and mineral.

The final

The finish is clean and crisp, fresh and delicate.

Good length (6-8 seconds of persistence), fades on a lime note.

Verdict

This Cuvée celebrates the pure character of Chardonnay!

Its airy and refined style rests on the acidity - effervescence pair, as well as on the freshness of the aromas.

A balance "on the edge of the possible", very difficult to achieve and particularly refreshing.

Serving and food pairings

We will serve this Champagne Brut Nature as an aperitif at a temperature of 8°C in a tall, elegant flute to preserve its delicate aromas and the purity of its structure.

When paired with food, it elegantly enhances the refinement of seafood dishes: a sashimi of amberjack with lime zest, a raw scampi tartare topped with caviar, oysters with a light Champagne vinaigrette, a sauté of mussels and clams infused with parsley and white wine, or delicate, flavourful spaghetti with clams.

For an even more sophisticated touch, it pairs beautifully with a light goat cheese and thyme soufflé or a king crab and avocado salad. Each pairing highlights the freshness and complexity of this extraordinary Cuvée.

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