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CHAMPAGNE



Hervieux-Dumez

# Les Grains Noirs Premier Cru

Brut
Pinot Noir 100%
Montagne de Reims - Sacy Premier Cru

Dinner aperitif Meat

## Visual analysis

The presentation creates an atmosphere of festive elegance.
The light gold colour is embellished with a myriad of fine bubbles forming a beautiful cordon on the surface.

## Olfactory analysis

The first nose is wide open, at the same time rich and fresh.
The fleshy fruitiness of yellow fruits (nectarine, peach) marries with narcissus, baguette and toasted almond.
With a little aeration, the expression becomes more savoury with the freshness of mandarin and the richness of custard.
It is a complex and very appetising nose.

## Taste analysis

The initial impression on the palate is soft, but is soon well energised by the effervescence.
It opens on a rich, warm and vinous palate. The consistency of the wine is accompanied by the right dosage and well balanced by the fine acid structure.
This liveliness lends dynamism and savouriness. The whole generates a smooth, silk-like texture that is full-bodied and impressive.

## The final

The finish is powerful and long (8-9 seconds of persistence), as well as warm and mentholated.
This full-bodied character is well accompanied by a final touch of acidity and minerality.

## Verdict

A pure, balanced Pinot Noir with lively acidity and pleasant smoothness.
This multifaceted wine is an excellent example of balance in the Blanc de Noirs family.
Its structure makes it ideal for inventive and generous gastronomy.

## Serving and food pairings

We will serve this Champagne in a flûte with a wide goblet, at a temperature of 10 degrees.
Its structure makes it ideal for savoury and creative dishes. Try it with vitello tonnato, truffle risotto or aubergine rolls...

Dosage: 7 g/l
- 1st fermentation: Inox
- Malolactic: Yes
- Crus: Sacy and Chamery
- Harvest: 100% 2022