



Hervy-Quenardel  
Millésime 2016  
Blanc de Blancs  
Grand Cru

Brut  
Chardonnay 100%  
Montagne de Reims - Verzenay Grand Cru

Fish Parmesan cheese

### Visual analysis

The presentation of this Cuvée is rich and lively.

The colour of this 2016 vintage is reminiscent of ripe wheat, with beautiful green reflections, and offers us a twirling effervescence that feeds a thick string of foam on the surface.

### Olfactory analysis

The first nose, intense and complex, is very seductive: we perceive notes of yellow fruit, baguette, mimosa and daffodil. After a few moments, the expression becomes more "typical" with white pepper, seaweed and an iodine sensation.

After ten minutes in the flute, the wine evolves towards praline, cream and pastry. A very evolving nose, which transports us from the intensity of spring, to the tastiness, while passing by the sea.

### Taste analysis

The attack is immediately broad and creamy, then the palate is voluminous and tasty.

Full-bodied and fresh, it reveals a wonderfully tactile, soft and warm texture that could be compared to cashmere.

### The final

The finish is very aromatic and long (12 seconds of persistence).

Rich and creamy, it expresses itself in continuity. After a few seconds, it reveals a delicately chalky sensation.

### Verdict

An exceptional Millésime!

Fresh and complex, it is also voluminous, meaty and full-bodied.

It reflects the particularity of its terroir of origin, Verzenay Grand Cru, on the north side of the Montagne de Reims, its year of birth, the 2016 harvest, and the characteristics of Chardonnay with good ageing potential.

### Serving and food pairings

This Vintage Blanc de Blancs 2016 will be perfect on a nice evening in a wide-cup flute at 10°C.

As an aperitif, it will be accompanied by dishes with melting textures such as gougères.

At the table, it will be at ease with Mornay or Brolatti oysters, sole meunière or turbot with seaweed butter, scallops in Bercy sauce or American-style scampi pancakes.

Dosage: 8 g/l

- 1st fermentation: Inox 65% - Fûts 35%

- Malolactic: 50%

- Monocru: Verzenay

- Harvest: 100% 2016