fier ce fît
CHAMPAGNE



Hervy-Quenardel

Prestige Nature Grand Cru

Extra Brut
Chardonnay 47% Pinot Noir 53%
Montagne de Reims - Verzenay Grand Cru

Aperitif Risotto Pasta Fish White meat

Visual analysis

The presentation of this Cuvée Prestige Nature is elegant and creates an impression of freshness!
The beautiful colour with pink-gold highlights is delicate and captivating. The fine bubbles crown the image with a beautiful halo of foam.

Olfactory analysis

The first nose opens with 'baked' aromas of hazelnut, dried leaves, pear on a cinnamon background.
After a few moments, notes of lily of the valley, acacia and butter bring elegance. Later still, thanks to a mineral sensation, the wine oscillates between earth and sea.
The nose is open, frank and still very fresh, characterised by fruity-floral and 'yeasty' aromas that highlight both its potential and good cellar ageing.

Taste analysis

The first impression on the palate is broad and soft, acidity and effervescence are perfectly balanced.
Then the vinosity emerges. The wine's powerful body is accompanied by a pleasant, well-defined acidity. The aromas on the palate evolve towards dried flowers, dried fruit and biscuits.
The low dosage allows the Cuvée to express itself precisely with body and structure. The whole generates a texture close to that of fine linen, with a nice touch!

The final

The finish is long (8 seconds of persistence on almond aromas), very mineral, chalky and finely saline.
Nicely full, it prolongs the pleasure with harmony and a nice roundness.

Verdict

A mineral, structured and lively Champagne that offers us a magnificent expression of the Grand Cru terroirs of the Montagne de Reims.
This Cuvée Prestige Nature succeeds perfectly in reconciling power and freshness in a lively, vinous style, proving both rich and thirst-quenching at the same time.

Serving and food pairings

A wide flûte and a temperature of 10° C for this Prestige Champagne.
At the table, we will pair it with full-bodied and substantial food, such as fine poultry, pork or veal. Think also salmon or cod, as well as savoury or vegetable pies.
It is best to avoid sauces in order to keep the sharpness and consistency of food and Champagne in mind.

Dosage: 2 g/l
- 1st fermentation: Inox 80% - Fûts 20%
- Malolactic: 90%
- Monocru: Verzenay
- Harvest: 75% 2019 - 25% Réserve perpétuelle