



Hervieux-Dumez Spécial Club 2018 Premier Cru

Brut

Chardonnay 50% Pinot Noir 30% Meunier 20%

Montagne de Reims - Sacy Premier Cru

Shellfish Fish White meat Vegetables Soft cheese (Brie)

Visual analysis

The visual presentation evokes freshness and dynamism.

The pale gold color of this Millésime has slightly green reflections and its very fine and rapid effervescence creates a ring of very white and persistent foam on the surface.

Olfactory analysis

The first nose is intense and summery.

We immediately perceive aromas of ripe fruit (Williams pear, apricot) with notes of angelica and aniseed.

The expression then shifts to more intense notes of baked fruit, quince, honey and spices.

The nose is powerful, complex and appetising. It has an established character, very seductive, and leaves us with the feeling that it will soon reach full maturity.

Taste analysis

The attack on the palate is broad and tender, but at the same time very lively.

The character of the vintage is fully revealed. The wine unfolds with warmth and a nice volume of effervescence.

Freshness acts as counterpoint, accompanied by a well-flavoured note linked to the dosage. This fine balance creates a velvety texture, at once voluminous, fluid and warm.

The whole creates a certain idea of comfort.

The dosage provides bonding and reinforces the texture of the whole. The aromas perceived on the nose return to the palate, with a more pronounced hint of honey.

The final

The finish is very long (10 seconds of persistence), slightly chalky and very savoury.

It appears salty-sweet-sour at times and fades away, leaving the imprint of the vintage: warmth.

Verdict

This Millésime 2018 is very pleasant and appetising.

It holds the character of its year of birth, testifying to the "sunny" origins of its grapes, while at the same time hiding its freshness behind a fruitiness and fleshiness tinged with deliciousness.

Serving and food pairings

Perfect with a delicately scented cuisine, warm and silky in texture.

A fillet of sea bream with pink peppercorns, a fennel and saffron risotto or a Jerusalem artichoke velouté with crispy artichoke chips will enhance its finesse.

It also pairs beautifully with oven-baked fish dishes such as monkfish with citrus or meagre with potatoes and capers, as well as with richer preparations like roast capon with thyme and honey, a winter vegetable terrine or crostini topped with foie gras mousse and caramelised apples.

For those who enjoy more pronounced flavours, a herb-crusted rack of lamb or a soft cheese such as Reblochon or Taleggio will complete a truly memorable gastronomic experience.

To preserve the wine's balance, it is best served in a well-shaped flute at around 10 °C.

Dosage: 7 g/l

- 1st fermentation: Inox

- Malolactic: Yes

- Crus: Sacy - Chamery - Villemommange

- Harvest: 100% 2018

www.champagnefiercefit.com