



Hervy-Quenardel
Millésime 2018
Grand Cru

Extra Brut
Pinot Noir 100%
Montagne de Reims - Verzenay Grand Cru

Dinner aperitif White meat Vegetables Parmesan cheese Goat cheese

Visual analysis

The color of this 2018 vintage is beautifully golden. The fine, calm bubbles, set against a background of deep, luminous yellow, create a very sensual shimmer. The visual presentation is rich.

Olfactory analysis

The first nose is intense and appetizing with honey, apricot, acacia, mimosa and almond notes. Autolysis notes follow, with cookie and praline. Later, it's the grape variety's turn to express itself, with strawberry, cherry and toasted almond notes. A complex, autumnal nose.

Taste analysis

The attack on the palate is wide and invigorating. The wine's vinosity and effervescence are simultaneously perceptible. The wine then opens out onto a fluid, full-bodied palate, with cookie and honey aromas. The sensation of volume and the warm, loose character suggest the texture of wool. This beautiful substance is accompanied by the effervescence, petulant and playful, from the attack to the finish.

The final

The finish is long (8 seconds of persistence) with a perfect extension of the mouth. Effervescent, fresh, slightly saline, it finishes on a note of nougat.

Verdict

This is a "celebratory" Champagne, to be served when spirits need to be lifted. Its tonicity, vigor and energy give a beautiful vitality. Its texture and finish are the hallmarks of the 2018 vintage.

Serving and food pairings

Keep the serving temperature between 8 and 10°C and present this Cuvée in a flute with a rather curved glass. As an aperitif, simply serve with crackers or slices of extra black radish. At the table, it goes well with grilled chicken, pâté en croûte champenois, asparagus gratin with cured ham, ham-pistachio puff pastry, goat's cheese and apple tarts, and all hard cheeses.

Dosage: 4 g/l
- 1st fermentation:
Inox 65%
Fûts 35%
- Malo: 50%
- Monocru: Verzenay
- Harvest: 100% 2018