fier ce fît
CHAMPAGNE



Hervieux-Dumez

Spécial Club 2018
Brut Nature
Premier Cru

Brut Nature
Chardonnay 50% Pinot Noir 30% Meunier 20%
Montagne de Reims - Sacy Premier Cru

Dinner aperitif Fish White meat Vegetables Soft cheese

Visual analysis

A luminous golden-yellow colour with delicate pale gold reflections.
The fine, lively effervescence unfolds in a continuous stream of elegant bubbles, forming a delicate, persistent ring of mousse on the surface.
The overall impression is one of freshness, vitality and refined elegance.

Olfactory analysis

On the nose, the bouquet evokes the transition from the freshness of spring to the first warmth of summer. It opens with aromas of ripe wheat and pear, accompanied by delicate floral notes of mimosa and daffodil, lending brightness and elegance to the aromatic profile.
As the wine opens up, the bouquet gradually gains depth, revealing earthy, root-like nuances, followed by fragrant biscuit notes and a subtle exotic hint of passion fruit.
A captivating aromatic evolution, moving from the floral delicacy of spring towards the richness and maturity of late summer, with freshness, ripeness and complexity beautifully intertwined..

Taste analysis

The initial impression on the palate is soft and delicate, gradually giving way to a fuller expression that reveals the cuvée's distinctive personality. Its generous yet well-defined structure develops harmoniously, supported by exceptionally fine bubbles that blend seamlessly into the wine.
The texture is creamy and enveloping, with a compact yet silky feel that lends remarkable depth without heaviness. The absence of dosage allows the wine's natural richness to emerge with particular clarity, highlighting its purity of expression and progressively increasing intensity.
As the tasting unfolds, the structure becomes more pronounced, revealing an assertive character and a pleasant sense of warmth, balanced by freshness. As the wine gradually warms in the glass, its flavour profile broadens further, bringing a more pronounced minerality and additional layers of complexity.

The final

Long and complex, with a persistence of approximately eight seconds, the finish combines freshness with a distinctive saline and chalky character.
Subtle vegetal and menthol nuances mingle with a delicate, beautifully integrated touch of bitterness, leaving a lingering impression of purity, depth and elegance.

Verdict

An authentic expression of its vintage, Special Club Nature 2018 combines aromatic elegance and depth with a generous, assertive structure. Its zero dosage allows the wine’s richness of expression to shine through, while the saline, mineral finish adds complexity and character.

With a distinctly gastronomic personality, it pairs elegantly with both seafood dishes, such as salmon with aromatic herbs, and earthier flavours, from root vegetables and lamb to full-flavoured cheeses.

Serving and food pairings

Best served at approximately 10°C in a generously proportioned wine glass, allowing its aromatic complexity and distinctive structure to unfold fully.
At the table, its generous structure and pronounced minerality make it a versatile partner for both seafood and land-based dishes. It pairs beautifully with herb-crusted salmon, a creamy celeriac soup or a roasted root vegetable dish.
Its depth and richness also complement wild mushroom risotto, slow-roasted lamb with herbs or characterful washed-rind cheeses.

Dosage: 0 g/l
- 1st fermentation: Inox
- Malolactic: Yes
- Crus: Sacy - Chamery - Villedommange
- Harvest: 100% 2018