



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 (Brie)

### Visual analysis

This Champagne presents a striking blonde color, delicately touched by pale gold highlights, with a flurry of fine bubbles forming a beautiful ring of foam on the surface.

The visual impression is one of freshness, youth, and vitality.

### Olfactory analysis

On the nose, it opens with the delicate sweetness of spring, offering notes of ripe wheat, pear, and yellow flowers like daffodil and mimosa.

With some aeration, more profound, earthy aromas emerge, with hints of roots and earth.

Soon, indulgent scents of cookies and exotic fruits, like passion fruit, take over, guiding us from the light elegance of spring to the rich intensity of late summer.

### Taste analysis

The first sip is gentle, revealing a balanced body that feels both light and warm. The creamy texture, slightly firm at first, highlights a well-structured body where the effervescence is perfectly integrated.

Without added liqueur, the wine's development on the palate becomes more pronounced, gradually revealing its full structure.

The texture feels luxurious, like thick cotton. As it warms in the glass, it becomes richer, more full-bodied, and mineral-driven.

### The final

The finish is long—about 8 seconds—and complex, with a fresh, saline edge and chalky notes that fade into elegant vegetal and minty nuances.

### Verdict

This cuvée beautifully reflects the millésime, balancing elegance and depth on the nose, while the palate showcases a fine yet full-bodied structure. Its mineral finish is highly intricate.

A perfect choice for a cool, chic evening.

### Serving and food pairings

We will serve this Millésime 2018 Brut Nature in a well-turned flûte at a temperature of 10 degrees (never less) to fully appreciate its complexity.

This Champagne pairs beautifully with dishes such as herb-crusted salmon cakes, root vegetable tagine, celery root velouté, poultry liver terrine, lamb navarin, or washed-rind cheeses.

Dosage: 0 g/l

- 1st fermentation: Inox

- Malolactic: Yes

- Crus: Sacy - Chamery - Villedommange

- Harvest: 100% 2018