fier ce fît
CHAMPAGNE



Hervy-Quenardel

Millésime 2019
Grand Cru

Brut
Chardonnay 100%
Montagne de Reims - Verzenay Grand Cru

Aperitif Shellfish Sea shell Fish

Visual analysis

The presentation of this 2019 vintage is fresh and dynamic.
Its color reminds us of wheat, with beautiful pale yellow and green highlights. Its twirling effervescence feeds a thick cordon of foam on the surface.

Olfactory analysis

The first nose, intense and elegant, is very seductive: notes of white flowers (lily of the valley, seringua), fresh honey and citrus (grapefruit, Menton lemon).
After a few moments, the expression deepens with rapeseed, mint, butter and an iodized sensation.
Then, after ten minutes, the wine evolves towards notes of cookies and pears.
This is a very delicate, well-established nose. It evokes the freshness of spring, with a maritime accent. .

Taste analysis

The attack is immediately lively and creamy. The palate is quite voluminous and greedy.
Consistency and liveliness are accompanied by satin-like character of the Millésime.
The Cuvée is wonderfully tactile, quite rich and very caressing. This sensation is due in part to the combined qualities of acidity and effervescence.
The texture of this Cuvée is similar to silky satin.

The final

The finish is highly aromatic and very long (10 seconds of persistence).
Tangy and caressing, it reveals a delicate chalky and saline sensation with hints of bergamot and almond. It fades on a minty note.

Verdict

This is a Blanc de Blancs of great nobility: elegant aromas, delicate texture on the palate, subtle finish.
This Cuvée reflects its terroir of origin, Verzenay Grand Cru, Montagne de Reims, its year of birth, Vintage 2019, and the characteristics of Chardonnay.
It also shows excellent ageing potential.

Serving and food pairings

This Cuvée will be perfect on a beautiful evening, when a fine meal will be served.
It will be paired with silky-textured dishes such as sole fillets with beurre blanc or scallop carpaccio, roasted langoustine tails with parsnip, pumpkin or sweet potato purée.
But not only that: its discreet elegance and aromatic precision also make it an ideal choice for a picnic, centred around simplicity. A few well-balanced cold dishes—such as a prawn and citrus salad, a fish mousse, or a focaccia with Mediterranean flavours—will be enough to allow this Blanc de Blancs to express itself naturally, even in the open air.
Serve in a wide-cup flute at a temperature of 10°C.

Dosage: 6,5 g/l
- 1st fermentation: Inox 68% - Fûts 32%
- Malolactic: 53%
- Monocru: Verzenay
- Harvest: 100% 2019