fier ce fît
CHAMPAGNE



Hervieux-Dumez

Brut Réserve Premier Cru

Brut
Chardonnay 30% Pinot Noir 45% Meunier 25%
Montagne de Reims - Sacy Premier Cru

Aperitif Dinner aperitif

Visual analysis

The colour is a bright yellow and the effervescence, fine and regular, it generates a nice bead on the surface.
The presentation is appetising and very elegant.

Olfactory analysis

The first nose offers a balance between fruit and bakery aromas (linked to autolysis in the cellar): we perceive both the grapefruit and the cookie. After a few moments the expression becomes emboldened and one takes advantage of tertiary notes like the mushroom or celery. Then little by little the whole becomes greedier and warmer. It is a fairly complex nose which testifies the good work done during blending.

Taste analysis

The initial impression on the palate is fresh, and acidity gives the tempo. The latter is slightly softened by the dosage in liqueur, but it is the one who structures the tasting. The effervescence participates by bringing rhythm and enveloping the body of the wine. We find the prior aromas, including the biscuit and the grapefruit skin. The whole becomes more full-bodied as we get closer to the finish and generates a texture suggesting cashmere.

The final

The finish produces a tangy sensation. It blossomed to about six to seven seconds in a slightly mineral atmosphere.

Verdict

A very elegant and classic Champagne that expresses the best of its terroir with great vivacity.
Elaborated by a beautiful assemblage, it offers us pleasant complexity on the nose and perfect balance on the palate.
A sophisticated aperitif to start a beautiful evening.

Serving and food pairings

Served at 8°C in a slender flute to preserve its aperitif spirit, this Champagne can be paired with plain gougères, carrot or celery purée verrines, a tomato mozzarella salad with balsamic vinegar, scallops in carpaccio, crab and granny Smith toast, ceviche, fish carpaccio with lime... or fresh goat's cheese.

Dosage: 8 g/l
- 1st fermentation: Inox
- Malolactic: Yes
- Cru: Sacy - Chamery - Villedommange
- Harvest: 50% 2022/2023 - 50% Réserve