fier ce fît
CHAMPAGNE



Hervieux-Dumez

Rosé
Premier Cru

Extra Brut
Chardonnay 10% Pinot Noir 60% Meunier 30%
Montagne de Reims - Sacy Premier Cru

Dinner aperitif Pasta Fish carpaccio Hams White meat Vegetables

Visual analysis

The visual presentation of this Cuvée is rich and brilliant.
The colour is a very intense and bright raspberry. The elegant and refined bubbles form a graceful crown on the surface.

Olfactory analysis

The first nose is aromatic and shows freshness. It expresses itself with aromas of fresh fruit (redcurrant, raspberry), then becomes more intense and crisp (cherry).
The vinosity asserts itself little by little. With time it evolves towards berries (wild strawberry, blackberry) and some spices. The nose is fruity and complex, summery and has a good hold.

Taste analysis

The initial impression on the palate is delicate, quite fleshy, soft and leads to a nice vinosity. This is balanced by the effervescence while the acidity plays its part as a counterpoint.
This very coherent balance is enhanced by aromas of strawberry and Margherita cake. The whole produces a creamy sensation and the texture of the Cuvée evokes smooth velvet.

The final

The finish is very long (10 seconds of persistence), clean and flavoured with cherry.
It discreetly reveals a saline character.

Verdict

A classy Rosé Champagne!
Beautiful colour, fruity complexity and vinous, caressing palate make it a magnificent seducer.

Serving and food pairings

To be served in a well-rounded flute at a temperature of 10 degrees.
At the mealtime, this Champagne Rosé will appreciate the company of a carrot soup with orange, a head cheese, ham and pistachio puff pastries, gravelax salmon, poultry liver pâté, veal with carrots, or veal tartar.

Dosage: 5 g/l
- 1st fermentation: Inox
- Malolactic: Yes
- Crus: Sacy - Chamery - Villedommange
- Harvest: 100% 2022