



Hervieux - Dumez Brut Réserve Premier Cru Magnum

Brut

Chardonnay 30% Pinot Noir 45% Meunier 25%

Montagne de Reims - Sacy

Aperitif Dinner aperitif

Visual analysis

The color of this Cuvée is pale gold. The effervescence is very dynamic, and bubbles abound to the surface where a small bead of foam is formed. The visual presentation is lively and very classic.

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 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 wool.

The final

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

Verdict

This is a classic champagne from a beautiful blend, with some well-balanced complexity to the nose and in the mouth. It also knows how to express the natural acidity of the soil champagne while being impetuous.

Serving and food pairings

To serve in a tulip flute, between 8 and 10 C degrees of temperature.

It is an aperitif Champagne that will be appreciated in many circumstances.. It will be in good company with a few gougères served warm or other hot and tender canapes.

