fier ce fît
CHAMPAGNE



Hervieux-Dumez
Tradition
Premier Cru

Brut
Chardonnay 25% Pinot Noir 50% Meunier 25%
Montagne de Reims - Sacy Premier Cru

Aperitif Seafood Shellfish Pasta Fish Parmesan cheese

Visual analysis
The overall presentation is full of life and exuberance!
The yellow green color of this Cuvée is very lively. Many of very fine bubbles intersect in their ascent to a richly nourished surface bead.

Olfactory analysis
The first bouquet is intense. It opens on notes of lemon and passion fruit that express all at once its freshness and elegance.
After a few minutes of aeration, it is easier to perceive the floral character (mimosa, lily of the valley), fresh butter, hazelnut and a mineral sensation (seaweed, iodine).
The expression is young but the complexity as well as the beginning of maturity begin to appear.

Taste analysis
The initial impression on the palate is sharp, then the mouth reveals a firm and fluid material. The effervescence brings a certain petulance and accompanies the liveliness of the wine as well as its minerality.
A touch of firmness gives relief to the texture that suggests linen. There are aromas of grapefruit on the palate, embellished with a small, full-bodied character.

The final
The finish is long (about 8 seconds of persistence), tart, and ends its run with a limestone caress as well as a saline note.

Verdict
It is a beautiful Cuvée with qualities of freshness and dynamism.
Alert and digestible, it expresses itself, frankly, taking advantage of an exemplary liveliness and a naughty effervescence.

Serving and food pairings
Served in a flute with a large goblet in order to "breath", this Cuvée will flourish between 8- and 10-degrees temperature.
Its salinity and its aromatic profile predestine it to sea-parings. Reserve the grilled fish as well as the crustaceans with tight and smooth chairs (sea bass, lean, Saint-Pierre, monkfish…).
As an aperitif, a few pieces of Parmesan will be perfect.

Dosage: 8 g/l
- 1st fermentation: Inox
- Malolactic: Yes
- Crus: Sacy - Chamery - Villedommange
- Harvest: 2022/2023