



Hervieux-Dumez  
**Spécial Club 2018**  
**Premier Cru**

Brut  
Chardonnay 50% Pinot Noir 30% Meunier 20%  
Montagne de Reims - Sacy Premier Cru

Shellfish Fish Vegetables

### Visual analysis

The visual presentation evokes freshness and dynamism.

The pale gold color of this Millésime has slightly green reflections and its very fine and rapid effervescence creates a ring of very white and persistent foam on the surface.

### Olfactory analysis

The first nose is intense and summery.

We immediately perceive aromas of ripe fruit (Williams pear, apricot) with notes of angelica and aniseed.

The expression then shifts to more intense notes of baked fruit, quince, honey and spices.

The nose is powerful, complex and appetising. It has an established character, very seductive, and leaves us with the feeling that it will soon reach full maturity.

### Taste analysis

The attack on the palate is broad and tender, but at the same time very lively.

The character of the vintage is fully revealed. The wine unfolds with warmth and a nice volume of effervescence.

Freshness acts as counterpoint, accompanied by a well-flavoured note linked to the dosage. This fine balance creates a velvety texture, at once voluminous, fluid and warm.

The whole creates a certain idea of comfort.

The dosage provides bonding and reinforces the texture of the whole. The aromas perceived on the nose return to the palate, with a more pronounced hint of honey.

### The final

The finish is very long (10 seconds of persistence), slightly chalky and very savoury.

It appears salty-sweet-sour at times and fades away, leaving the imprint of the vintage: warmth.

### Verdict

This Millésime 2018 is very pleasant and appetising.

It holds the character of its year of birth, testifying to the "sunny" origins of its grapes, while at the same time hiding its freshness behind a fruitiness and fleshiness tinged with deliciousness.

### Serving and food pairings

To be served with a fragrant cuisine with a warm, soft texture.

A salmon steak with spices, a shrimp curry with basmati rice, a scrambled egg with sea urchins or a velvety lentil soup with Champagne will suit it perfectly.

To respect the wine's balance, it is advisable to serve it in a well-turned flute at a temperature of 10°C.

Dosage: 7 g/l

- 1st fermentation: Inox

- Malolactic: Yes

- Crus: Sacy - Chamery - Villedommange

- Harvest: 100% 2018