fier ce fît
CHAMPAGNE



Hervy-Quenardel

Millésime 2019
Grand Cru

Brut
Chardonnay 100%
Montagne de Reims - Verzenay Grand Cru

Aperitif Shellfish Sea shell Fish

Visual analysis

Bright in appearance with elegant pale golden reflections enhanced by subtle green highlights, this vintage immediately stands out through its fine, lively and continuous effervescence, sustaining a generous mousse across the surface.
A fresh, dynamic and remarkably elegant presentation.

Olfactory analysis

The first impression immediately captivates through its intensity and refinement. Notes of white flowers, fresh honey and ripe citrus fruits unfold with remarkable precision, creating an aromatic profile of rare elegance.
With aeration, new nuances progressively emerge, revealing rapeseed blossom, fresh mint, delicate butter and a subtle saline imprint that reinforces its distinctive maritime character.
Over time, the bouquet evolves further towards delicate notes of fine biscuit and ripe pear, while maintaining exceptional freshness and perfect balance.
A beautifully refined nose, precise, delicate and capable of evolving with remarkable harmony. .

Taste analysis

The opening is immediately broad, vibrant and surprisingly creamy. The palate progressively reveals impressive volume, energy and a beautifully enveloping sensation that develops with natural elegance.
The wine's consistency, supported by a perfect balance between acidity, effervescence and dosage, creates a texture of exceptional finesse — rich, silky and remarkably tactile.
A Champagne of great precision, capable of combining intensity, elegance and a wonderfully harmonious tasting experience.

The final

Exceptionally persistent, the finish prolongs the tasting experience with remarkable continuity, maintaining vibrant freshness accompanied by elegant chalky and saline notes.
Gradually, delicate hints of bergamot, fresh almond and a refined menthol character emerge, bringing even greater lift, energy and precision to the wine's final expression.

Verdict

Purity, elegance and remarkable precision define the identity of this Vintage Blanc de Blancs, where freshness, creamy texture and refined minerality come together in perfect harmony.

Ideal for elevated fine dining, it naturally pairs with premium shellfish, delicate fish and beautifully textured dishes defined by softness and silky refinement.

Serving and food pairings

Served at 10°C in a generously shaped glass, this Vintage Blanc de Blancs fully expresses both the richness of its aromatic complexity and the exceptional finesse of its texture.
Perfect alongside elegant fine dining, it beautifully enhances delicately textured dishes such as Dover sole served with a light butter sauce, scallop carpaccio, lightly roasted langoustines or premium shellfish accompanied by silky vegetable purées.
A Champagne of rare precision, capable of elevating refined seafood cuisine where freshness, finesse and beautifully balanced textures come together in perfect harmony.

Dosage: 6,5 g/l
- 1st fermentation: Inox 68% - Fûts 32%
- Malolactic: 53%
- Monocru: Verzenay
- Harvest: 100% 2019

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