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CHAMPAGNE



Hervy-Quenardel

Millésime 2018
Pinot Noir
Grand Cru

Extra Brut
Pinot Noir 100%
Montagne de Reims - Verzenay Grand Cru

Dinner aperitif Hams White meat Vegetables Parmesan cheese Goat cheese

Visual analysis

The 2018 Millésime reveals a luminous golden hue, deep and brilliant. Fine, steady bubbles rise gracefully through the glass, creating delicate reflections within the wine.
A generous, refined and immediately inviting presentation.

Olfactory analysis

The first impression is intense, rich and enticing. Notes of honey, apricot, acacia blossom, mimosa and almond create a generous bouquet, gradually enriched by nuances of biscuit and praline developed through extended ageing on the lees.
With aeration, aromas of strawberry, cherry and toasted almond emerge, revealing more distinctly the character of pure Pinot Noir and the expressive richness of this magnificent 2018 vintage.
A complex and enveloping nose with elegant autumnal tones, combining aromatic maturity, depth and remarkable vitality.

Taste analysis

The opening is broad and energetic, with vinosity and effervescence expressing themselves in perfect harmony from the very first sip. The structure and depth of the Pinot Noir unfold naturally across the palate, accompanied by the notes of biscuit and honey already perceived on the nose.
Generous weight and volume give the Champagne a supple, enveloping texture, while the lively, beautifully integrated effervescence carries the wine seamlessly from the opening through to the finish.
A beautifully achieved balance of breadth, energy and depth, expressing the distinctive character of the 2018 Millésime with remarkable personality.

The final

The finish is long and perfectly aligned with the development of the palate. Freshness and delicate salinity sustain its persistence, while a subtle bitter note gradually gives way to an elegant hint of nougat.
A generous, dynamic finish that extends the richness of the wine while preserving its freshness and vitality.

Verdict

Breadth, energy and generosity define this 2018 Millésime, a pure Pinot Noir born from a magnificent vintage, combining depth, vinosity and an enveloping texture with remarkable vitality and balance.

A convivial yet distinctly gastronomic Champagne, it pairs naturally with roast poultry, flavourful meats and mature cheeses, while remaining an exceptionally refined choice for the aperitif.

Serving and food pairings

To reveal the full expression of this Champagne, serve between 8°C and 10°C in a gently rounded flute, allowing its aromatic richness, Pinot Noir vinosity and fine effervescence to unfold beautifully.
As an aperitif, it pairs elegantly with savoury pastries, roasted almonds or wafer-thin slices of black radish.
At the table, its generous structure and freshness make it an excellent companion to roast or grilled chicken, asparagus gratin with cured ham, delicate ham and pistachio pastries, or individual goat's cheese and pear tarts.
For a more sophisticated pairing, the depth of this pure Pinot Noir is beautifully matched by a herb-crusted rack of lamb, its freshness providing an elegant counterpoint to the succulence of the meat. It is equally compelling with gently spiced slow-cooked lamb accompanied by seasonal vegetables.
Finally, the vinosity and complexity of the 2018 Millésime make it a superb partner for mature, characterful cheeses. A well-aged Comté, Beaufort or mature Cheddar creates a particularly harmonious pairing, bringing depth and richness to an altogether refined gastronomic experience.

Dosage: 4 g/l
- 1st fermentation: Inox 65% - Fûts 35%

- Malolactic: 50%
- Monocru: Verzenay
- Harvest: 100% 2018