



Hervy-Quenardel  
Millésime 2018  
Grand Cru

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

Dinner aperitif White meat Vegetables Parmesan cheese Goat cheese

### Visual analysis

The color of this 2018 vintage is beautifully golden. The fine, calm bubbles, set against a background of deep, luminous yellow, create a very sensual shimmer. The visual presentation is rich.

### Olfactory analysis

The first nose is intense and appetizing with honey, apricot, acacia, mimosa and almond notes. Autolysis notes follow, with cookie and praline. Later, it's the grape variety's turn to express itself, with strawberry, cherry and toasted almond notes. A complex, autumnal nose.

### Taste analysis

The attack on the palate is wide and invigorating. The wine's vinosity and effervescence are simultaneously perceptible. The wine then opens out onto a fluid, full-bodied palate, with cookie and honey aromas. The sensation of volume and the warm, loose character suggest the texture of wool. This beautiful substance is accompanied by the effervescence, petulant and playful, from the attack to the finish.

### The final

The finish is long (8 seconds of persistence) with a perfect extension of the mouth. Effervescent, fresh, slightly saline, it finishes on a note of nougat.

### Verdict

This is a "celebratory" Champagne, to be served when spirits need to be lifted. Its tonicity, vigor and energy give a beautiful vitality. Its texture and finish are the hallmarks of the 2018 vintage.

### Serving and food pairings

To fully enhance this Cuvée, serve it at a temperature between 8 and 10°C in a wide-flute glass to highlight its effervescence and aromas.

Perfect as an aperitif, it pairs beautifully with grissini, taralli, or thin slices of fresh radish. When it comes to dining, it splendidly accompanies grilled chicken, asparagus gratin wrapped in speck, vol-au-vent with cooked ham and pistachios, or delicate goat cheese and pear tartlets.

For a more refined pairing, it harmoniously complements a herb-crusted rack of lamb, where its freshness balances the succulence of the meat, or a slow-cooked lamb stew enriched with mild spices and spring vegetables. It is also sublime with aged cheeses such as Parmigiano Reggiano or Pecorino, for a rich and sophisticated gastronomic experience.

Dosage: 4 g/l

- 1st fermentation: Inox 65% - Fûts 35%

- Malolactic: 50%

- Monocru: Verzenay

- Harvest: 100% 2018