fier ce fît
CHAMPAGNE



Hervieux-Dumez

L'Or de la Montagne
Premier Cru

Extra Brut
Chardonnay 35% Pinot Noir 50% Meunier 15%
Montagne de Reims - Sacy Premier Cru

Dinner aperitif Oysters Vol au vent Seafood Shellfish Sea shell Risotto Fish White meat Mushrooms

Visual analysis

The golden hue of this Cuvée is enhanced by elegant gold reflections. A very fine perlage sustains a refined mousse cordon on the surface.
From the very first glance, it conveys maturity and harmony.

Olfactory analysis

The first nose opens with indulgent pastry notes. Aromas of buttery brioche emerge, wrapped in a spring-like freshness that recalls lemon, bergamot, and elegant vegetal nuances such as vetiver and angelica.
With aeration, the profile deepens, revealing hints of hazelnut, juniper berries, and pear eau-de-vie. A refined complexity, perfectly balanced between fruity aromas and evolving nuances, reflecting the savoir-faire and meticulous care devoted to the crafting of this Cuvée.

Taste analysis

The attack is both lively and enveloping. The fine, silky effervescence gradually melds into the body of the wine, revealing a fleshy and generous consistency. The vibrant, perfectly integrated acidity brings momentum and balance, adding depth and dynamism.
The whole, harmonious and of great finesse, stands out for its smooth and caressing texture, reminiscent of the softness of fine cotton fabric.

The final

With remarkable persistence, lasting over 8 seconds, the finish stands out for its vibrant saline tension, gradually fading into a mineral echo with elegant chalky nuances.

Verdict

This Cuvée embodies a timeless elegance, combining precision, complexity, and balance. With noble refinement, it reveals an enveloping and pure gustatory essence, enhanced by a caressing texture, finely sculpted aromatic depth, and exemplary craftsmanship.
More than just a great terroir Champagne, it is the ultimate expression of exceptional savoir-faire!

Serving and food pairings

Served in a rounded flute at 10°C, this Champagne will reveal its full complexity through refined pairings that play on contrasting textures and aromatic intensity.
It pairs beautifully with a scallop risotto or a variation with diced zucchini or porcini mushrooms.
Perfect with shellfish such as crispy battered scampi or steamed prawns with a citrus emulsion, as well as with more structured dishes like tempura oysters with wakame seaweed or marinated amberjack crudo with lime and pink pepper.
Among fish-based dishes, it excels alongside salt-baked sea bass, turbot with saffron sauce, or fillet of sea bream with fennel and orange cream.
Finally, it pairs splendidly with refined white meat preparations, such as classic or seafood vol-au-vent, bouchées with a creamy crustacean filling, or a delicate puff pastry tart with chicken and morel mushrooms.
These dishes enhance its structure and elegance, harmoniously completing this gastronomic experience.

Dosage: 4 g/l
- 1st fermentation: Inox
- Malolactic: Yes
- Cru: Sacy - Chamery - Villedommange
- Harvest: 50% 2019/2020 - 50% Réserve