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CHAMPAGNE



Hervieux-Dumez

Spécial Club 2019
Premier Cru

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

Aperitif Seafood Shellfish Fish

Visual analysis

The luminous golden colour, with delicate green highlights, is bright and brilliant. The exceptionally fine, lively effervescence forms a persistent ring of white mousse.
The overall impression is immediately one of freshness, energy and vibrancy.

Olfactory analysis

The first impression is intense and sun-filled, with a distinctly summery character. Notes of white fruit emerge immediately, particularly pear and Reinette apple, accompanied by delicate nuances of angelica and anise.
With aeration, the bouquet gains in depth and softness, opening onto creamier notes of butter and fresh cream, followed by honey and spices.
An intense, complex and enticing aromatic profile, already showing a clearly defined personality while suggesting an evolution towards full maturity.

Taste analysis

The opening is broad and soft, accompanied by a fine, caressing effervescence. The wine gradually unfolds across the palate with volume and substance, while freshness provides its backbone, bringing balance and tension to the whole.
This creates a broad, enveloping texture, evoking the softness and substance of wool. The wine retains cohesion and depth without ever becoming heavy, while the aromas perceived on the nose return on the palate, particularly honey and cooked pear.

The final

The finish is exceptionally long, with a distinctive chalky character and delicate salinity.
Freshness, minerality and aromatic richness come together in harmony, carrying the persistence towards a precise and beautifully balanced close.

Verdict

A generous, precise and enticing 2019 vintage Champagne, with remarkable aromatic richness and a soft, enveloping texture. Freshness, roundness and minerality achieve a natural balance, expressing the character of the year with great personality.

A decidedly gastronomic Champagne, particularly compelling with shellfish, richer fish and delicately spiced or creamy dishes.

Serving and food pairings

Serve at around 10°C in a tulip-shaped glass, allowing its aromatic complexity, volume and enveloping texture to reveal themselves fully.
At the table, its richness and freshness pair beautifully with spiced salmon, while the Champagne's softness works particularly well with a delicate prawn curry and basmati rice.
For a more refined pairing, a soft-cooked egg with sea urchin creates a subtle interplay of creaminess, iodine and salinity, highlighting the Champagne's depth and freshness.

Dosage: 4 g/l
- 1st fermentation: Inox
- Malolactic: Yes
- Crus: Sacy - Chamery - Villedommange
- Harvest: 100% 2019