



Hervy-Quenardel
Millésime 2008
Grand Cru

Extra Brut
Chardonnay 50% Pinot Noir 50%
Montagne de Reims - Verzenay

Dinner aperitif Risotto Fish White meat Soft cheese (Brie)

Visual analysis

L'Authentique 2008 features a fairly deep pale yellow colour. It is discreetly animated by fine and regular bubbles. The visual presentation announces structure and energy.

Olfactory analysis

The first nose immediately takes us on a journey. We perceive vanilla, very ripe pineapple, some exotic fruits too. Then the northern origins, north side of the Montagne de Reims, express aromas like spring honey, pear, butter. Later it's the turn of white pepper and citrus zest to recall our olfactory memory. It is a complex nose, the expression of a wine that seems to have a lot to tell.

Taste analysis

The initial impression on the palate is both complex and sharp. We simultaneously perceive the acidity, the effervescence and the tannins of the Cuvée. It opens on a robust, tense, very structured mouth. The consistency of the wine generates a feeling of concentration, with a tight, dense texture. This structure, enhanced by the aging in oak barrels tends to dominate the effervescence and dosage, offers a Burgundian character to the whole.

The final

The finish is complex and savory, mineral and effervescent ... Magnificently baroque and inviting to the table!

Verdict

A Champagne of extraordinary refinement!

Opulent and splendidly structured, characterised by the great 2008 vintage and its ageing process, it presents itself as a "gastronomic" wine that will win over the palate of lovers of Champagne pairings.

Serving and food pairings

Maintain the service temperature between 8 and 10 ° C and present this Cuvée in a wine glass.

We can easily find alliances with poultry and fairly firm fish and accompanied by sauce (butter, cream). Risotto is undoubtedly another track to follow, but also flambé crustaceans, flavored with Tonka bean for example, as well as Norman cheeses (Pont L'évêque, Livarot).

Dosage: 4,5 g/l
- 1st fermentation: Fûts
- Malo: Yes
- Monocru: Verzenay
- Harvest: 100% 2008