fier ce fît
CHAMPAGNE

Hervy-Quenardel

L'Authentique
Millésime 2008
Grand Cru

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

Dinner aperitif Shellfish Sea shell Risotto Fish

Visual analysis

L'Authentique 2008 has a green-gold color, with an extremely fine and calm effervescence, consistent with the age of the Cuvée.
The visual presentation reveals maturity and energy.

Olfactory analysis

The first nose is very elegant. Notes of praline, candied lemon, ginger, as well as jasmine and honeysuckle.
With time, you can discover nuances of spring honey, coffee and baked pear, white pepper and iodine.
This is a rare, complex and subtle nose: the expression of a wine that has reached maturity but has not yet given its all.

Taste analysis

The attack on the palate is both tender and precise.
The Cuvée's acidity, effervescence and salinity are simultaneously perceptible. Then the palate opens with a fluid, taut, very dynamic sensation. The energetic and lively effervescence generate a tight, almost brittle, yet caressing, texture that may suggest taffeta.
This material, which has fully absorbed the oak ageing, keeps the wine upright and straight.

The final

The finish is complex and delicate. It is finely saline, cold and mineral, ending on a note suggestive of licorice.

Verdict

This is a "haute couture" Champagne.
Subtle and rare on the nose, it shows a wonderful character of purity and precision on the palate. It perfectly captures the potential of the 2008 harvest and will continue to do so for many years to come.

Serving and food pairings

Keep the serving temperature around 12°C and serve this Cuvée in a well-curved flute.
It goes well with firm fish (red mullet, monkfish, sea bream, st. Pierre...) accompanied by sauce, as well as grilled shellfish (lobster, crayfish).
Cockles' risotto could be another delicious option.
Avoid vegetables, which will detract from the finesse of the aromas and harden the texture of the wine.

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