



Hervy - Quenardel Prestige Grand Cru Jéroboam

Brut
Chardonnay 45% Pinot Noir 55%
Montagne de Reims - Verzenay

Dinner aperitif Risotto Pasta Poultry White meat

Visual analysis

The cuvée looks rich and delicate. Gold-green, animated with fine bubbles, a wonderfully styled wine with a very beautiful crown of foam. The visual presentation of this Cuvée Prestige is elegant and gives an impression of nobility.

Olfactory analysis

The first nose is aromatic and fine. Citrus, acacia honey, daffodil and broom flatter us immediately. Then the wine opens itself with aromas of pineapple, pear, cherry, hot grapefruit on a hint of musk and limestone. The complexity is there. After ten minutes of aeration, the expression evolves towards dried fruits, hazelnuts for example, and cooked apple and pear. It is ultimately a fine and complex nose, armed with excellent air resistance.

Taste analysis

The initial impact on the palate is lively and sweet at the same time. Behind the roundness brought by the dosage, it highlights the very good acidity of the wine. The beginning of the mouth is also structured by the effervescence, which is quite invigorating, and the chalk very quickly perceptible on the palate. Then it's the vinosity turn, to assert itself. Bold, warm and slightly tannic, the wine is full, marked by a real density.

The final

The finish is itself structured, chalky and lemony. After eight seconds of persistence, it leaves a feeling of dryness, punctuated by a touch of freshness.

Verdict

This Cuvée is the result of a beautiful blend, complex aromas and emerging maturity and brilliantly expresses both its terroir and the work of the producer. With a decisive texture, wide and taut, structured and lively wine is the worthy representative of a certain classicism in Champagne.

Serving and food pairings

This Champagne should be served at 10 degrees temperature. A fairly large flute will be the most suitable to magnify the qualities of complexity, freshness and vinosity of this Prestige Cuvée. It will be excellent served at large party dinners, when it is important to amaze and amaze our guests.

For the food pairing it will be welcome with tortellini with ricotta and spinach, white meat, and even better poultry.

