

DOMAINE CERTIFIÉ



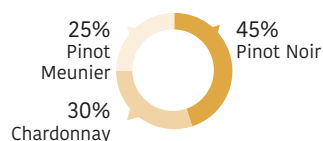
# CHAMPAGNE HERVIEUX·DUMEZ

PREMIER CRU

*à Sacy*

## CUVEE BRUT RESERVE

### Blend / Dosage / Fermentation



Dosage  
9 g/l

Malolactic  
fermentation

Of which a minimum of 50% is made up of reserve wines.

### Terroir

Our vineyards are spread over four magnificent Crus on the Montagne de Reims: Sacy, Chamery, Ecueil and Villedommange, all classified under the prestigious, « Premier Cru ». We benefit from a terroir of clay-limestone soil, adding a great finesse to our wines. Our integrated approach to growing and production is both kind to the environment as well as suiting a wide organoleptic palette.

### Vinification and aging

This Champagne, the signature wine of our House, is a perfect union between the 3 grape varieties. It consists of wine from the most recent harvest and 50% of reserve wines from previous harvests, all aged in our cellars. Our wines are first vinified and stored in thermo-regulated stainless-steel vats. They then spend between 3 and 4 years in our 17<sup>th</sup> Century vaulted cellars, where they are matured on the lees. This enables them to become rounded and reach their full aromatic potential.

### Tasting

A pale golden hue, laced with fine bubbles testifies to the elegance of this wine.

Well balanced and with great aromatic complexity, this wine is a unique creation from our House.

Its rounded, yet elegant body, combines well with a tenderness of texture, making it a well-balanced, mature wine, with aromas of biscuit and grapefruit. The finish is one of light acidity combined with sensations of citrus blossom and minerals.

Recommended to serve between 8 and 10°C.

### Available bottle sizes

Bottle 75 cl or Magnum 150 cl.

Artisan Winegrower  
« Récoltant manipulant »

100 %  
independent

Champagne made from  
100 %  
of our own grapes,  
manually harvested



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