



Artisan Winegrower
« Récoltant manipulant »

100 %
independent

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



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CHAMPAGNE HERVIEUX-DUMEZ

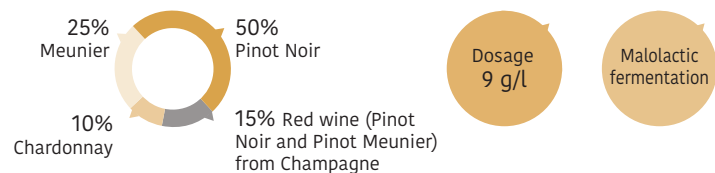


PREMIER CRU

à Sacy

CUVEE BRUT ROSE

Assemblage / Dosage / Fermentation



Terroir

Our vineyards are spread over four magnificent Crus on the Montagne de Reims: Sacy, Chamery, Ecueil and Villemommange, 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 / aging

This rosé champagne is a delicate blend of white wines and 15% of red wine, produced on our own premises. It is created from our finest Pinots: the red wine is obtained after careful maceration of the skins, before blending with the base white wine, resulting in a fresh and flavoursome wine. Our wines are vinified and aged in thermo-regulated stainless-steel vats. In order to become rounded and reach their full aromatic potential, aging on the lees is carried out in our 17th Century vaulted cellars for 3 years before disgorgement.

Tasting

This Champagne adds colour to your table! It is dressed in a beautiful deep pink, with copper highlights. It has both a fresh and open character, as well as having a great finesse.

On the nose, one senses characteristics of mixed white flowers and gooseberry.

A wine of pleasure and conviviality, perfect from aperitif to dessert, its freshness and fruitiness will enhance every occasion.

Serve between 8 and 10°C.

Available bottle sizes:

Bottle 75 cl and half bottle 37,5 cl.