









CHAMPAGNE **HERVIEUX·DUMEZ**

PREMIER CRU

à Sacy

CUVEE SPECIAL CLUB TRESORS DE CHAMPAGNE

Brut Prestige Vintage

Blend / Dosage / Fermentation







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 / aging

Made only during the years judged of the highest quality, this Club Trésors vintage is developed according to the most demanding specifications in Champagne.

Made from the 3 main grape varieties, this wine is subject to two separate blind tastings during the process of development. A jury of experienced oenologists selects the cuvées to be tasted and only those of exceptional quality are allowed to proceed. Special attention is therefore reserved for the production of this exceptional Champagne.

lasting

This cuvée of half-white / half-black grapes, with a pale gold appearance, exudes both smoked and mineral fragrances as well as being fresh, with a delicate texture.

On first opening, a powerful bouquet displays its mineral character. Then, natural aeration gives rise to aromas of dried fruits (roasted nuts and hazelnuts) with a subtle hint of gingerbread.

The first impression on your tongue immediately confirms the character of the bouquet and thanks to its balanced acidity, it remains fresh on the palate.

It has a long, lingering finish on the palate.

Presented in a special bottle, exclusive to members of the 'Club Trésors de Champagne', it is undoubtedly a wine of the highest quality, and 'le floret' from our range of champagnes.

Available bottle sizes

Special Bottle Club Trésors de Champagne 75 cl.