



# CHAMPAGNE HERVIEUX·DUMEZ

PREMIER CRU

*à Sacy*

## CUVÉE LES GRAINS NOIRS (BRUT DE PINOTS NOIRS)



### Blend / Dosage / Fermentation

100%  
Pinot Noir



Dosage  
7 g/l



Malolactic  
fermentation



### Terroir

This cuvee is made with a rigorous selection of the best Pinots Noirs from Sacy.

Classified as a Premier Cru, this terroir is known for maturing some of the finest Pinots Noirs in Champagne. Our vines are located on clay-limestone soil. Grassed and plowed, they are cultivated according to the criteria imposed by Sustainable Viticulture in Champagne and the HVE label, that is to say with respect for life, without herbicides, insecticides and chemical fertilizers.

### Vinification / aging

After various tastings and a precise selection of the finest grapes, the pressing is carried out with the greatest delicacy. Only the most qualitative juices from the first press are kept. Our wines are then vinified and aged in thermo-regulated stainless steel vats. After the fermentation in the bottle, the aging is done on the lees in our 17th century vaulted cellars for an average of 3 years.

### Tasting

The light gold color presents a myriad of fine bubbles which feed a nice bead of bubbles on the surface.

The first nose is quite open, at the same time rich, fresh and fruity.

Yellow fruits (brugnon, peach) go well with daffodil, baguette bread and toasted almonds.

The attack opens on a rich, warm and vinous mouth. Its dosage is discreet, and balanced by a beautiful acid structure. This liveliness brings dynamism and sapidity.

This multi-faceted wine offers a beautiful balance. Its vinous side balanced by a nice acidity offers a relative sweetness.

Its structure destines it without restraint to an inventive and generous gastronomy.

Serve at a temperature of 10 degrees celcius.

### Available bottle sizes

Bottle 75 cl.

Artisan Winegrower  
« Récoltant manipulant »

100 %  
independent

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



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