



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 LES GRAINS BLANCS (BRUT DE CHARDONNAY)

Blend / Dosage / Fermentation

100%
Chardonnay



Dosage
7 g/l

Malolactic
fermentation

Terroir

Our clay-limestone soils allow Chardonnay to express its full potential by giving our grapes smoothness and elegance. Our plots are located on the Premier Cru hillsides that overlook the communes of Sacy and Chamery. All our plots are managed under sustainable viticulture.

Vinification / aging

After a rigorous selection of the most beautiful Chardonnay grapes, and a pressing carried out with great delicacy, our wines are vinified and aged in thermo-regulated stainless-steel vats. The aging on the lees is carried out in our 17th Century vaulted cellars for 3 years before disgorgement.

Tasting

This Champagne presents itself visually as being particularly fresh and distinguished. Its beautiful golden color with straw highlights confirms the identity of this 100% Chardonnay wine. The ever-present effervescence leaves a light bead of foam amongst an endless chain of fine bubbles.

The first nose will take you into springtime in bloom with notes of acacia, broom and daffodil, all on a background of citrus and of biscuit flavors.

The aromas are further enriched, for your pleasure, by white peaches, toasted almonds and honey.

On the palate, this blend is both lively and invigorating. Elegant and refined, the Chardonnay imposes its personality with an light mineral finish.

Available bottle sizes

Bottle 75 cl.