



# CHAMPAGNE HERVIEUX·DUMEZ

PREMIER CRU

*à Sacy*

## CUVEE LES GRAINS BLANCS NATURE

*100% Chardonnay Brut nature*



### Blend / Dosage / Fermentation

100%  
Chardonnay



Dosage  
0 g/l



Malolactic  
fermentation



### Terroir

Our very best parcels of Chardonnay, « le château », are located just beneath the Château de Sacy, and at « Les blancs pignons » on the terroir of Chamery. These specific vines benefit from optimal sun exposure (south-east) which guarantees perfect ripening. The chalky soil imparts a delicate minerality to the grapes. All our plots are managed under sustainable viticulture.

### Vinification / aging

Strictly sorted and selected Chardonnays are picked at optimal maturity, to offer a perfect balance to our wines, without any dosage of sugar being added during its production.

The pressing is carried out with the greatest care immediately after harvest is completed. During pressing, only the very best juice (« la cuvée »: 1<sup>st</sup> juice) is kept. It is this purest juice, rich in sugar and acids that give this wine a great finesse, with subtle aromas and a freshness in the mouth, which makes it perfect for aging.

Our wines are vinified and aged in thermo-regulated stainless-steel vats. The aging on the lees is carried out in our 17<sup>th</sup> Century vaulted cellars for 3 years before disgorgement.

### Tasting

This Champagne will seduce both amateurs and gastronomes alike! With a total absence of dosage, it fully expresses its personality by highlighting the aromas of its terroir.

This refined cuvée is characterised by its elegance and freshness, all set within a minerally background. Delicate aromas of fruit and white flowers make it a superb champagne aperitif. It perfectly accompanies a seafood platter (especially oysters), sushi or Carpaccio de St. Jacques.

### Available bottle sizes

Bottle 75 cl.

Artisan Winegrower  
« Récoltant manipulant »

100 %  
independent

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



6 rue de Châtillon - 51500 SACY  
Tél. 03 26 49 23 86

[www.champagne-hervieux-dumez.com](http://www.champagne-hervieux-dumez.com)