

CERTIFIED DOMAIN



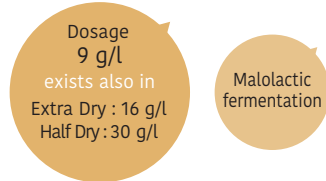
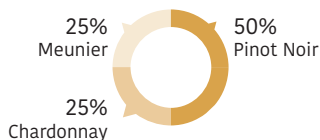
CHAMPAGNE HERVIEUX·DUMÉZIL

PREMIER CRU

à Sacy

CUVEE BRUT TRADITION

Blend / Dosage / Fermentation



Of which a minimum of 30% is made up of reserve wines.

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

Light and fruity, this cuvee contains a subtle blend of 3 grape varieties. Our wines are vinified and aged in thermo-regulated stainless-steel vats. The aging is carried out on the lees in our 17th Century vaulted cellars for about 3 years before disgorgement.

Tasting

This wine announces itself with perfumes of citrus fruits, flowers and biscuit with a minerally background. A balanced wine which is both fresh and seductive. A sure indication of the « know-how » of our House. In order to complement your gourmet experience, this wine also comes with a higher dosage (Extra Dry or Half Dry). These wines are characterised by a greater softness and roundness and they have a fresh finish.

Available bottle sizes

Tradition Classique: bottle 75 cl and half bottle 37,5 cl.
Tradition Extra Dry: bottle 75 cl.
Tradition Half Dry: bottle 75 cl.

Artisan Winegrower
« Récoltant manipulateur »

100 %
independent

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



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