



## Hervieux-Dumez

Four generations of vigneron have made Champagne at Hervieux-Dumez, a storied house tucked away in the small village of Sacy. At its helm today, Laurent, Clément and Timothée Hervieux encourage biodiversity by keeping bees and letting chickens roam their vineyards to fertilize the land and control weeds. At the same time, the vigneron's elegant, refined cuvées reflect a passion for the craft and reverence for their family's traditions.

SACY



MONTAGNE  
DE REIMS

HERVIEUX-DUMEZ

# Special Club Millésime 2016 Nature

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An abundance of sunshine produced rich and full fruit in the 2016 vintage. While the Special Club Millésime 2016 is ready to drink now, you could also let it age for a few years to see what happens.

- SEE** Light gold with stunning clarity. Fine delicate bubbles.
- SMELL** Toasted almond and ripe notes of apple and pear
- TASTE** A supple mouthfeel with balanced notes of lemon curd, orchard fruit, vanilla bean and citrus rind. Juicy at first with zesty minerality in the midpalate and a long, clean finish.
- PAIR** This cuvée complements a spread of firm cheeses and smoked meats, but it can also round out a lobster dinner featuring baked potatoes and stuffed mushrooms. How's that for versatility?
- CELEBRATE** You're back in your hometown for a jam-packed weekend of things to do and people to see. You'll hit the ground running in the morning, but tonight you're looking forward to food, bubbles and a quiet evening of catching up with a few of your nearest and dearest.

## Geeky Details

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- VINIFICATION:** This cuvée undergoes malo fermentation in 100 percent stainless steel vats.
- GRAPE(S):** 50% chardonnay, 30% pinot noir, 20% pinot meunier
- VINTAGE:** 100% 2016
- DISGORGEMENT:** October 2022
- DOSAGE:** 0 g/l

**DATE ENJOYED:**

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**IN THE COMPANY OF:**

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**NOTES:**

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**RATING:** 