



Hervieux-Dumez

Four generations of vigneronns 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 vigneronns' elegant, refined cuvées reflect a passion for the craft and reverence for their family's traditions.

SACY



MONTAGNE
DE REIMS

HERVIEUX-DUMEZ

Premier Cru Les Grains Blancs

SEE The color of diffuse sunlight. Delicate beads and a fluffy mousse.

SMELL Baking flour, honeysuckle and camomile

TASTE Cantaloupe, lemon drop candy, white tea and a dip into savory territory thanks to a green note of pea tendrils or raw asparagus. A silky and smooth mouthfeel with balanced acidity.

PAIR This Champagne goes with warm, salted popcorn as well as with richer dishes like shrimp and grits with cured bacon or a bubbly croque monsieur. It's also a beautiful companion for an omelet stuffed with gruyère and fresh herbs or quiche Lorraine.

CELEBRATE Sofía Segovia's novel "The Murmur of Bees" is this month's book club selection, and it was so good you couldn't put it down. Your crew doesn't meet for another week, but you just finished the final chapter.



DATE ENJOYED: _____

IN THE COMPANY OF: _____

NOTES: _____

RATING: