



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 Nature

Hervieux-Dumez created this “nature” version of their blanc de blancs exclusively for fatcork! You might notice that it’s slightly more tart than the original cuvée with more pronounced notes of fresh green herbs.

SEE Bright yellow with flecks of gold, delicate beads and a fluffy mousse

SMELL Fresh green grass, honeydew melon and blooming daffodil

TASTE Elegant and refreshing with notes of yellow flowers, marzipan, vanilla and warm biscuits

PAIR Pop this bottle to enjoy with a “pick-and-peck,” featuring grainy crackers, crumbly hard cheese, fresh fruit, cold roasted chicken, crudités and dijonnaise for dunking.

CELEBRATE You’ve been trying for months to get a reservation at the hottest new restaurant in town. The maître d’ just called; There’s been a cancellation, and you’re in for later tonight. Cheers to your très chic 8 p.m. dinner plans!

DATE ENJOYED: _____

IN THE COMPANY OF: _____

NOTES: _____



RATING: