VINO FINO
Explore a World of Wine

# FALLET DART CHAMPAGNE HERES BRUT NV



**$82.99**

| | | | |
|---|---|---|---|
| Product Code: | 31790 | Closure: | Cork |
| Country: | France | Unit: | Each |
| Region: | Champagne | Volume: | 750ml |
| Style: | Sparkling | Alcohol: | 12.5% |
| Variety: | Champagne | Grape: | 70% Pinot Noir, 15% Pinot Meunier, 15% Chardonnay |

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

## TASTING NOTES

An extremely classy Champagne from this small growers premium 'private collection' range. The Heres is a cuvee of top quality fruit that the Fallet family blend according to the old family ratio they inherited (hence the Latin name Heres). Drier than their traditional blends with more reserve wine, this also has 7 years minimum aging in the cellar. This provides the rich complex characters perfect for accompanying dinner. The Heres cuvee is very undervalued at this price.

**Winery notes** (NV)
"To pay tribute to their parents' and ancestors' know-how, Adrien and Paul Fallet have drawn their inspiration from the traditional recipe developed over 40 years ago, to create a new cuvee called "HERES".

This champagne discloses a clear pale colour. It has an abundant effervescence which then leaves place to a wide string of fine bubbles. The nose reveals a delightfully fresh aroma with notes of yellow fruits, grapefruit and ripe pears followed by more advanced flavours of figs and candied fruit. The palate is delicate, generous and fresh with notes of lemon, mirabelles and kumquat followed by a slight biscuity touch."

**5 Stars, 95/100 & Wine of the Week, Bob Campbell MW, The Real Review, June 2024** (NV)
"Ethereal and exquisitely balanced champagne in a bone-dry style with delicately nutty yeast-autolysis character supported by a tease of bright acidity. Youthful wine that should develop well with bottle age. Enjoy with smoked Kia roe. Ageing: now to 2029."

**Rated Excellent & 93/100 Cameron Douglas MS, April 2024**

(NV)
"A fine bouquet with delicate scents of apricot and peach then apple and lees autolysis with suggestions of brioche and pastries. Delicious on the palate with flavours that reflect the bouquet beginning with peach then bready brioche lees and apple. A plush texture from the mousse with some finer texture, plenty of acidity and length. A lovely wine with a mealy soft chalky mouthfeel, core of flavours from fruit and bottle development. Best drinking from day of purchase through 2029."

**4 Stars Cuisine Champagne Tasting 2024** (NV)
"An understated nose with light aromas of citrus fruit and freshly toasted bread. The palate is well weighted and complex while quite savoury with a crisp fresh acidity that provides persistence and length."

## CONTACT VINO FINO

Phone: 03 365 5134
https://vinofino.co.nz

## OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,
Christchurch

© 2026 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021