



Champagne Henriot Millesime 2008



Product code	HE6008SF
Grapes	Chardonnay, Pinot Meunier, Pinot Noir
Country	FRANCE
ABV%	13
Case Size	3
Closure Style	Cork
Producer	Champagne Henriot
Vintage	2008

Tasting Notes

Pale golden hue with light green highlights; intense nose, complex and floral with touch of white fruit. Fruity, sharp and lively with a persistent, mainly citrus aftertaste. Winner IWC Best NV Champagne 2008.

Viticulture

A pure Chardonnay, Cuve 38 is sourced exclusively comprising four of the most prestigious Grand Cru Chardonnays from the Côte des Blancs: Chouilly, Avize, Oger and Mesnil-sur-Oger. The Henriot own 17 hectares of Grand Cru vineyards where the soils are predominantly chalk, giving the wines a iodine minerality. These terroirs are planted at a density of 7,500–9,000 vines per hectare with only four vine training systems are allowed: Chablis, Guyot, Vallée de la Marne and Cordon de Royat. Annual yield limits are also strictly applied – a maximum of 13,000 kg/hectare – all of which has to be manually harvested.

Winemaking

100% Chardonnay aged in the cellars for 3 to 5 years pre release. 30% reserve wine used in the blend.