

Cuvée Hemera, Champagne Henriot

Champagne, France



Product code	HE5406SC
Grapes	Chardonnay, Pinot Meunier, Pinot Noir
Country	FRANCE
ABV%	12
Case Size	6
Closure Style	Mushroom Cork
Producer	Champagne Henriot
Vintage	2006



HVE



Vegetarian



Producer

For over 210 years the Henriot family has remained independent, producing World Class Champagne increasingly recognised by wine lovers as a benchmark of quality. It was in 1880 when Marie Marguet married Paul Henriot and brought with her some of the best Chardonnay plots on the Côte des Blancs that the future was determined. Today Champagne Henriot still holds these plots, an exceptionally high proportion of Premier and Grand Crus. Chardonnay is the essence in their blend. The elegant mineral streak that runs through the wines is a direct translation in the glass of these holdings that are so important to the house. 36 months on lees for the NV and 5 to 6 years on the lees for vintage means that Henriot's style is generous, with brioche tones floating on the infamous chalky core. This year sees changes in Henriot with the appointment of a new winemaker Alice Tétienne. Alice previously worked at Krug, working both in the vineyards and in the winery. She holds a Master in Vine and Terroir, seeking to understand the influence of the raw material and terroir into bottle. This move by Champagne Henriot to select a winemaker so intensely involved in the quality coming from the vineyards is exciting and can be seen as a new juncture for the house.

Tasting Notes

A beautiful gold colour. The bubbles are persistent, fine and regular. The nose is pleasant, made very elegant by the large amount of Chardonnay. Sharp, well balanced and harmonious on the palate. "Nose : expressive, textured, round and generous, while showing class and elegance. Mouth : Precise, structured and definitely present on the palate, lingering on the finish with persistent and fleshy structure. The ensemble is charismatic and noble."

Winemaking

The majority is chardonnay with 20% reserve wine in the blend.

Awards

Richard Juhlin 2021 94/100

Gold Medal 2021 International Wine Challenge