

Cuvée Hemera, Champagne Henriot

Champagne, France



Product code	HE54NVSC
Grapes	Chardonnay, Pinot Meunier, Pinot Noir
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Mushroom Cork
Producer	Champagne Henriot
Vintage	2013



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.

Viticulture

Hemera Champagne is only made in exceptional years from a blend of Grands Crus. The Chardonnay comes from the Côte des Blancs, from Chouilly, Avize and Mesnil-sur-Oger whilst the Pinot Noir comes from the north of the Montagne de Reims, from Mailly, Verzy and Verzenay. 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

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