TINDAL
WINE MERCHANTS

Cuvée 38 Millesime 2005 Reserves, Champagne Henriot

Champagne, France



Product code	HE6005SF
Grapes	Chardonnay, Pinot Meunier, Pinot Noir
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Champagne Henriot
Vintage	2005

Champagne
HENRIOT
MAISON FONDÉE EN 1808

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

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, Cuvée 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.