Millesime 2015, Champagne Henriot

Champagne, France



Product code	HE1015SC
Grapes	Chardonnay, Pinot Meunier, Pinot Noir
Country	FRANCE
ABV%	12
Case Size	6
Closure Style	Cork
Producer	Champagne Henriot
Vintage	2015

HVE

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

Golden colour with green tints. Fine and consistent bubbles. Great finesse and distinction on the nose with remarkable mixture of fresh, elegant floral notes and ripe aromas of great warmth. Ideal as an aperitif. Its strong personality would go well with more refined fish or seafood dishes. "Nose : intense, almost heady. Incredible elegance with airy and floral notes. Succession of the following aromatic notes : summer flowers, meringue, ripe fruits, then fresh summer currants, chalk, minerality, patina... it is an endless impetus. Mouth : same ballet coming together, which makes this Champagne creation so unique and compelling." The register is fresh, floral, vanilla, greedy. In the mouth the structure is solid,

constructive, rectangular. The tannins take place and last after tasting. The freshness is present throughout the tasting, ending with a delicate bitter touch

Winemaking

The wine spends 8 years on the lees.

Awards

James Suckling 2021 94/100
Le figaro 2021 94/100
Jancis Robinson 2022 17,5/20