TINDAL
WINE MERCHANTS

Brut Souverain Magnum, Champagne Henriot

Champagne, France

Product code	HE02NVSF
Grapes	Chardonnay, Pinot Meunier, Pinot Noir
Country	FRANCE
ABV%	12
Case Size	3
Closure Style	Cork
Producer	Champagne Henriot
Vintage	NV

HVE

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

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 : generous and salivating notes of cake with fresh citrus fruits, the exuberance of smoke evolving into pure chalk, stone fruits and red fruits Mouth : ample, straightforward, round with a long, persistent freshness"

Viticulture

In order to maintain a consistent level of excellence across all of its house styles, the company strictly adheres to a set of

very precise rules governing viticulture and the wine making process. The Henriot vineyards are comprised of 34 hectares: 17 Grand Cru vineyards and 17 Premier Cru in Avenay (Les Panthenay), Chouilly, Epernay (Clos l'Abbé in particular) and Mareuil-sur-Aÿ. Here the vines are grown on soils where the chalk is purest and which gives the wines an intriguing and iodine minerality. These terroirs are planted with grape varieties: Chardonnay, Pinot Noir and Pinot Meunier and plant density is limited to 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.

Awards

Richard Juhlin 2021 92/100
Wine spectator 2021 31/100
Gold medal 20222 International Wine Challenge