

Brut Souverain Jeroboam, Champagne Henriot



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.

Product code	HE02NVSG
Grapes	Chardonnay
Country	FRANCE
ABV%	12
Case Size	1
Closure Style	Cork
Producer	Champagne Henriot
Vintage	NV



HVE

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 2022 International Wine Challenge