

## Blanc de Blancs, Champagne Henriot

Champagne, France



<b>Product code</b>	HEo4NVSC
<b>Grapes</b>	Chardonnay
<b>Country</b>	FRANCE
<b>ABV%</b>	12
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Champagne Henriot
<b>Vintage</b>	NV



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

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. "Nose : great complexity from flambé pineapple and fresh citrus fruit notes to wet chalk and subtle pastry aromas Mouth : velvety texture accompanied by an extraordinary freshness"

### Viticulture

Crafted from a majority blend of grapes sourced from Premier and Grand cru vineyards in the Côte des Blancs,

notably from the villages of Mesnil sur Oger and Avize. 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

100% Chardonnay aged in the cellars for 3 to 5 years pre release. 30% reserve wine used in the blend.

## Awards

Wine Spectator 2021 92/100

Gold medal 2020,2021,2022 International Wine Challenge