



## Brut Millesime, Champagne Henriot



<b>Product code</b>	HE1012SC
<b>Grapes</b>	Chardonnay, Pinot Meunier, Pinot Noir
<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>	2012



HVE

## 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