

## Vintage Brut, Champagne Henriot MG

Champagne, France



<b>Product code</b>	HE1200SF
<b>Grapes</b>	
<b>Country</b>	FRANCE
<b>ABV%</b>	12
<b>Case Size</b>	3
<b>Closure Style</b>	Cork
<b>Producer</b>	Champagne Henriot
<b>Vintage</b>	2008



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 : expansive and forthright with smoky, grilled notes, supported by mineral and flint notes Mouth : solid structure, an undeniable presence and almost infinite length."

### 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 Brut Vintage is made from grapes sourced from 10 of Henriot's Grand Cru and Premier Cru vineyards. The parcels are spread across 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 wine spends 8 years on the lees.

## Awards

"Decanter (Michael Edwards) : 96/100

Robert Parker (William Kelley) : 91/100

Wine Enthusiast : 95/100

Wine Spectator (Alison Napjus) : 92/100"