



Champagne
HENRIOT

MAISON FONDÉE EN 1808



TECHNICAL SHEET

HENRIOT CUVE 38

The Perpetual Reserve

6th edition

Henriot Cuve 38 was born on 1990 from the desire of Joseph Henriot, the 7th generation of the Henriot family, to pay tribute to one of the fundamental principles of the Maison Henriot savoir-faire: the Art of Blending.

Creation

When Apolline Henriot founded Maison Henriot in 1808, she created a unique savoir-faire, of which the Art of Blending is a fundamental principle. To pay tribute to Apolline, Joseph Henriot created in 1990 a Perpetual Reserve. He decided to dedicate this cuvée to the Côte des Blancs, one of the two historical sectors of the House, and to Chardonnay, the emblematic grape variety that grows in these crus.

Each year, Joseph brings in an extract from the new harvest and tastes the resulting blend. It was only 17 years later, following the blending of the 2007 harvest, that Joseph Henriot decided to bottle this creation, which was then named after its original vat: Cuve 38.

The art of blending

Since its first bottling, a new edition of Henriot Cuve 38 is elaborated each year.

The 6th edition of Henriot Cuve 38 is composed of wines from every successive harvests from 1990 to 2012.

These wines are exclusively from 4 Grands Crus of Chardonnay from the Côte des Blancs: Avize, Le Mesnil-Sur-Oger, Oger, Chouilly.

It is during the tastings of the clear wines that follow the vinification of the last harvest that the selection of the wines that will integrate the perpetual reserve vat Cuve 38 is made.

The wines selected are those that will last over time, those whose freshness surprises and those whose precision and distinction prevail.

Grape variety: 100 % Chardonnay

4 Grands Crus villages: Avize, Le Mesnil-Sur-Oger, Oger, Chouilly in Côte des Blancs

Years of harvest: from 1990 to 2012

At least 6 years of ageing

Dosage: 5 g/L

The words of the Cellar Master

"Henriot Cuve 38 offers a tasting that awakens the senses. The beauty of its history, its visuals and its aromas cannot leave one indifferent."

This blend of wines from each harvest for over 30 years offers a multitude of nuances and great complexity. If the older wines soberly patinate the aromatic profile, the more nascent harvests give a sensation of eternal youth. Each generation of wine meets, mingles and tames over time, forming a seamlessly coherent and surprisingly harmonious whole.

Henriot Cuve 38 is a Champagne that evokes lace. Precision and elegance are its hallmarks."

*Alice Tétienne,
Cellar Master of Maison Henriot*

Recommendations

Serving temperature 9 - 12°C (48 - 54°F).

Bottle format

Magnum (1000 magnums per edition).



L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

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