



HENRIOT MILLÉSIME 2014

When Apolline Henriot founded the Maison in 1808, she decided to create a Champagne that would allow her to illuminate all her vineyards through the blend of several crus and years, giving birth to the very first cuvée of the Maison, Henriot Brut Souverain. She also wanted to pay tribute to nature through a vintage Champagne, Henriot Millésime, which is the interpretation of a singular year, the reflection of the terroirs characteristic of that year, according to the Maison.

Thus, each vintage is a unique creation, with its own selection of wines for the blend and its own specific aromatic expression.

The year 2014 _

After the mildest winter in almost 20 years with very high rainfall, springtime brought very dry, warm and sunny conditions. Then came summer, with rain and cool weather, but it came to an end with perfect temperatures and fine weather, which helped the grapes to ripen beautifully. It was a year of contrasts, of stark differences which eventually yielded some exceptional fruit.

The words of the Cellar Master

«If the expression is intense and heady, it is nevertheless of an extraordinary finesse and elegance.

A strength of character emerges, powerful, virile yet restrained and humble. 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.»

Alice Tétienne, Cellar Master of Maison Henriot

Blending

50% Chardonnay - 50% Pinot Noir

Mains crus : Trépail, Verzy, Verzenay, Avenay *in Montagne de Reims* and Avize, Vertus *in Côtes des Blancs* 100% Premiers and Grands Crus

At least 8 years of ageing Dosage at 5g/L

Recommendations

Serving temperature 9 et $12^{\circ}C$ (48 - 54°F).

Bottle format

Bottle 75cl, with or without individual gift box.



