



*Champagne*  
**HENRIOT**

MAISON FONDÉE EN 1808



TECHNICAL SHEET

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# HENRIOT ROSÉ

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## *Mineral Freshness*

Henriot Rosé is one of Maison Henriot's most unexpected creations. After several years of testing, this cuvée officially joined Henriot's Champagne collection in the early 1980s, with the 7<sup>th</sup> generation of the family. Henriot Rosé is a quest for singular aromas, obtained by blending specific vintages and years.

## The art of blending

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The challenge for Maison Henriot was to create a Champagne Rosé that truly reflects Henriot's style and philosophy putting the art of blending at its core. Thus, Henriot Rosé is a multi-vintage blend as well as a blend of the three main grape varieties in Champagne: Pinot Noir, Chardonnay and Meunier. Each year, the cuvée is produced from a selection of grapes with distinctive aromatic freshness and minerality. The cuvée is also blended with still red wine (produced from maceration of the skins and pulp of the grapes) from a parcel nestled in the heart of the Aÿ Cru. Depending on the year, it represents 8% to 10% in the blend.

## The words of the Cellar Master

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*"This Champagne is not only one of the most unexpected creations by Maison Henriot but also offers an unexpected aromatic profile.*

*The aromas are fresh, elegant, precise and chiseled. Beautiful minerality characterizes this Champagne, elegantly punctuated with very subtle fruity notes, such as white currant.*

*On the palate, this chalky dimension continues with an almost powerful freshness that gives it all its charm."*

*Alice Tétienne,  
Cellar Master of Maison Henriot*

## Blending

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Around 60% Pinot Noir - 30% Chardonnay - 10% Meunier

60 to 80% of wines of the year

20 to 40% of reserve wines

8 to 10% of rosé blend (Pinot Noir still red wine)

At least 3 years of ageing

Dosage < 7g/L

## Recommendations

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

## Bottle format

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Bottle 75cl

Magnum 150cl



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

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