



Champagne
HENRIOT

MAISON FONDÉE EN 1808



HENRIOT

Henriot H Champagne



REIMS - 1808

Champagne
HENRIOT
Rosé Millésimé 2012

LABORÉ PAR CHAMPAGNE HENRIOT À REIMS - FRANCE

TECHNICAL SHEET

HENRIOT ROSÉ MILLÉSIMÉ 2015

For Maison Henriot, its cuvée Rosé Millésimé is a creation searching a very particular aromatic identity, that only few years can provide. Through a selection of specific wines, Maison Henriot offers a cuvée made of an exuberant, charismatic and rich aromatic expression.

The year 2015

The year 2015 was marked by high temperatures, episodes of intense heat, and constant drought throughout the growing season. This led to significant heterogeneity in profiles, vine vigor, and agronomic yield among the vineyard plots. The aromatic concentration aimed to be particularly high due to limited grape production and water deficiency. Therefore, it is considered one of the sunnier years of the last decade.

The art of blending

To create the Henriot Rosé Millésimé cuvée, the year must offer strong personalities and expressive character. In 2015, thanks to its aromatic richness and power, it was able to provide these wines. It is in the heart of the southern Montagne de Reims that Maison Henriot selected the wines for the blend of the 2015 Rosé Millésimé. Thus, Aÿ, Mareuil-sur-Aÿ, Avenay, Mutigny, Chouilly, and Avize make up this cuvée. Among these wines, there is a particular one vinified in red (obtained through maceration of the skins, pulp, and juice of Pinot Noir grapes), representing 10% of the blend. This wine comes from a parcel in Aÿ.

The words of the Cellar Master

Henriot Rosé Millésimé stands out for its robust characters that express themselves eloquently. Its nose is expressive and charismatic, revealing notes of blood oranges enhanced with a touch of green curry. On the palate, freshness is accompanied by tension and a perceptible structure leading to a finish with elegant tannins.

*Alice Tétienne,
Cellar Master of Maison Henriot*

Blending

63% Pinot Noir - 37% Chardonnay

Main crus: Aÿ, Mareuil-sur-Aÿ, Avenay, Mutigny, Chouilly et Avize
100% Premiers and Grands Crus
10% of rosé blend (Pinot Noir still red wine)

At least 8 years of ageing

Dosage 3g/L

Recommendations

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

Bottle format

Bottle 75cl, with or without individual gift box.



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