



Champagne
HENRIOT

MAISON FONDÉE EN 1808



TECHNICAL SHEET

HENRIOT BRUT SOUVERAIN

Complexity and Precision

Henriot Brut Souverain is the historic cuvée of Maison Henriot created by Apolline Henriot in 1808. She aspired to illuminate her lands through the creation of a great Champagne.

According to her, one year was not enough to tell the personality of the terroirs, so she decided to keep wines in reserve every year to make the final blend afterwards.

Thus, Henriot Brut Souverain is a blend of each of the vineyard's crus expressed through different periods of life.

The art of blending

With this Champagne, Maison Henriot tells the story of all the crus of its vineyard, making Henriot Brut Souverain a multi-cru, multi-vintage blend of the three main Champagne grape varieties: Chardonnay, Pinot Noir and Meunier.

The words of the Cellar Master

"Henriot Brut Souverain offers a rich and diversified aromatic range that gives it a beautiful complexity."

Each cru expresses itself in a unique and dynamic manner, not overshadowing the others in the expression. Therefore, it is a perfectly organized "ballet of aromas": generous and salivating notes of cake with fresh citrus fruits, the exuberance of smoke evolving into pure chalk, not forgetting to mention the basket of stone fruits and red fruits.

The aromatic notes of Henriot Brut Souverain have an infinite number of complexities due to its diverse crus.

On the palate, it is ample, straightforward, round with a long, persistent freshness."

*Alice Tétienne,
Cellar Master of Maison Henriot*

Blending

Around 45% Pinot Noir - 40% Chardonnay - 15% Meunier

29 crus

50 to 70% of wines of the year (base vintage)

30 to 50% of reserve wines (including our blend reserve)

At least 3 years of ageing

Dosage < 7g/L

Recommendations

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

Bottle format

Half-bottle 37,5cl - Bottle 75cl.

Magnum 150cl - Jeroboam 300cl.

Matusalem 600cl.



H