



Champagne
HENRIOT

MAISON FONDÉE EN 1808



TECHNICAL SHEET

HENRIOT HEMERA

2008

In 1808, when Apolline Henriot founded Maison Henriot, her vineyards were located in the heart of the Montagne de Reims in the crus of Verzy, Verzenay and Mailly-Champagne. In 1880, thanks to the marriage of Paul Henriot (4th generation of the family) and Marie Marguet, a young girl from the Côte des Blancs, three more crus have joined the Henriot vineyards: Avize, Le Mesnil-sur-Oger and Chouilly. As a tribute to these six historic crus, considered to be the founders of the Henriot vineyard, Maison Henriot decided to create a Champagne now called Henriot Hemera.

The year 2008

2008 is a perfect representation of a classic year in Champagne. Indeed, the climate has been uncertain and cool throughout winter, spring and summer seasons, but the providential return of the sun took place as the harvest approached. Therefore, the typical conditions of the northern region of Champagne have met for a great year.

The art of blending

Henriot Cuvée Hemera is a blend of the six founding crus, with each represented in equal part, through a singular year, that makes it a Millésime. Each Vintage of this Champagne is a continuation of the Maison Henriot historical terroirs, where the character of the year is revealed. The terroirs offer a base, a structure, a charisma. The year offers intensity, a division of roles, an expression, a translation, a hierarchy.

The words of the Cellar Master

“Henriot Hemera 2008 presents a construction loyal to its historical terroirs, made of amplified contrasts and intense demonstration through the year 2008.”

Henriot Hemera 2008 shows an intimidating greatness. Freshness, delicacy, distinction and power, all in restraint, characterize this creation. At the opening, some woody and subtle toasted notes accompany the movement in the background.

On the palate, the harmony emerges, giving way to a vivacity pronounced with elegance, and we glimpse a precise and wonderful construction that looks like lace.”

*Alice Tétienne,
Cellar Master of Maison Henriot*

Blending

50% Chardonnay - 50% Pinot Noir

Crus: Verzy, Verzenay, Mailly-Champagne in *Montagne de Reims* and Avize, Chouilly, Le Mesnil-sur-Oger in *Côte des Blancs*
100% Grands Crus

At least 12 years of ageing
Dosage 5g/L

Recommendations

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

Bottle format

Bottle 75cl, with or without individual gift box.



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