



Champagne
HENRIOT

MAISON FONDÉE EN 1808



HENRIOT L'INATTENDUE

2016

TECHNICAL SHEET

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2016

The Champagne region is comprised of a great diversity of terroir, through different vines exposures, slopes, soils tones, operators in the vineyard, or even growing practices. When Apolline Henriot founded Maison Henriot in 1808, she wanted to tell the beauty of this vineyard and thus of the diversity that characterizes it. Apolline Henriot cultivated this richness of profiles offered by the nature, allowing her to respond to her desire to craft Champagnes expressing complexity and generosity.

Creation of the 8th generation of the Henriot family, represented by Gilles de Larouzière Henriot, L'inattendue (The Unexpected) is an illustration of one of the principles of savoir-faire carried out by the Maison since its foundation: the cultivation of the diversity of the terroirs of Champagne. This cuvée reveals a terroir through a singular year and a unique grape variety.

The year 2016

The year 2016 was defined by a complex weather patterns with mixed nuances. After a calm and serene start to the year, the spring brought heavy rainfall. This abundance of rain persisted until the beginning of the summer, which then brought extreme drought. The harvest, which started on September 18th for Maison Henriot, was spread out with a certain heterogeneity of maturation.

The Côte des Blancs & the Grand Cru of Avize

On the winegrowing hillside of the Côte des Blancs, different chalk facies are visible, from the bottom of the hillside to a high limit. This chalk is covered, on the upper part, by hard clay and limestone from the Tertiary (65 to 25 million years ago). The Grand Cru of Avize is an integral part of the Côte des Blancs. It is revealed here through Henriot L'inattendue 2016 which perfectly reflects this geological profile. Historically, Chardonnay has been planted on this terroir, offering a perfect balance between soil, vine and climate.

The words of the Cellar Master

"This cuvée cannot leave one indifferent. The aromatic profile is precise, fine, chiselled. It's a real statement. Minerality and citrus fruit dominate. Indeed, it is chalky, ethereal and the fresh lemon expresses itself, accompanied by mentholated notes."

"In the mouth, it is a perfect coherence. This one is straight, tracing. Intensity and precision guide the taste perception."

*Alice Tétienne,
Cellar Master of Maison Henriot*

Blending

100% Chardonnay
100% Grand Cru

Terroir of the Côte des Blancs, vineyard of Avize

At least 4 years of ageing
Dosage at 4 g/L

Recommendations

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

Bottle format

Bottle 75cl, with individual gift box.



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