



Champagne
HENRIOT

MAISON FONDÉE EN 1808



TECHNICAL SHEET

HENRIOT MILLÉSIME

2014

When Apolline Henriot founded the Maison in 1808, she decided to create a Champagne that would allow her to illuminate all her vineyards through the blend of several crus and years, giving birth to the very first cuvée of the Maison, Henriot Brut Souverain.

She also wanted to pay tribute to nature through a vintage Champagne, Henriot Millésime, which is the interpretation of a singular year, the reflection of the terroirs characteristic of that year, according to the Maison. Thus, each vintage is a unique creation, with its own selection of wines for the blend and its own specific aromatic expression.

The year 2014

After the mildest winter in almost 20 years, and particularly rainy, it is a very dry, warm and sunny spring that takes place. The summer then appeared with a return of rain and coolness to finally end with ideal temperatures and a dry climate, favorable to the maturation of the grapes. It is therefore a year of contrasts and brutal alternations which nevertheless endowed nature with exceptional fruits.

The words of the Cellar Master

“If the expression is intense and beady, it is nevertheless of an extraordinary finesse and elegance. A strength of character emerges, powerful, virile yet restrained and humble.

The register is fresh, floral, vanilla, greedy. In the mouth the structure is solid, constructive, rectangular.

The tannins take place and last after tasting. The freshness is present throughout the tasting, ending with a delicate bitter touch.”

*Alice Tétienne,
Cellar Master of Maison Henriot*

Blending

50% Chardonnay - 50% Pinot Noir

Mains crus : Trépail, Verzy, Verzenay, Avenay in *Montagne de Reims* and Avize, Vertus in *Côte des Blancs*
100% Premiers and Grands Crus

At least 8 years of ageing
Dosage at 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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