



Champagne
HENRIOT

MAISON FONDÉE EN 1808



TECHNICAL SHEET

HENRIOT ROSÉ

Mineral Freshness

Henriot Rosé is one of Maison Henriot's most unexpected creations. After several years of testing, this cuvée officially joined Henriot's Champagne collection in the early 1980s, with the 7th generation of the family. Henriot Rosé is a quest for singular aromas, obtained by blending specific vintages and years.

The art of blending

The challenge for Maison Henriot was to create a Champagne Rosé that truly reflects Henriot's style and philosophy putting the art of blending at its core. Thus, Henriot Rosé is a multi-vintage blend as well as a blend of the three main grape varieties in Champagne: Pinot Noir, Chardonnay and Meunier. Each year, the cuvée is produced from a selection of grapes with distinctive aromatic freshness and minerality. The cuvée is also blended with still red wine (produced from maceration of the skins and pulp of the grapes) from a parcel nestled in the heart of the Aÿ Cru. Depending on the year, it represents 8% to 10% in the blend.

The words of the Cellar Master

"This Champagne is not only one of the most unexpected creations by Maison Henriot but also offers an unexpected aromatic profile.

The aromas are fresh, elegant, precise and chiseled. Beautiful minerality characterizes this Champagne, elegantly punctuated with very subtle fruity notes, such as white currant.

On the palate, this chalky dimension continues with an almost powerful freshness that gives it all its charm."

*Alice Tétienne,
Cellar Master of Maison Henriot*

Blending

Around 60% Pinot Noir - 30% Chardonnay - 10% Meunier

60 to 80% of wines of the year

20 to 40% of reserve wines

8 to 10% of rosé blend (Pinot Noir still red wine)

At least 3 years of ageing

Dosage < 7g/L

Recommendations

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

Bottle format

Bottle 75cl.

Magnum 150cl.



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