



*Champagne*  
**HENRIOT**

MAISON FONDÉE EN 1808



HENRIOT

*Henriot* H *Champagne*



REIMS - 1808

*Champagne*  
**HENRIOT**  
*Rosé Millésimé 2015*

ÉLABORÉ PAR CHAMPAGNE HENRIOT À REIMS - FRANCE

TECHNICAL SHEET

# HENRIOT ROSÉ MILLÉSIMÉ

2015

For Maison Henriot, its cuvée Rosé Millésimé is a creation searching a very particular aromatic identity, that only few years can provide. Through a selection of specific wines, Maison Henriot offers a cuvée made of an exuberant, charismatic and rich aromatic expression.

## The year 2015

The year 2015 was marked by high temperatures, episodes of intense heat, and constant drought throughout the growing season. This led to significant heterogeneity in profiles, vine vigor, and agronomic yield among the vineyard plots. The aromatic concentration aimed to be particularly high due to limited grape production and water deficiency. Therefore, it is considered one of the sunnier years of the last decade.

## The art of blending

To create the Henriot Rosé Millésimé cuvée, the year must offer strong personalities and expressive character. This was made possible in 2015, thanks to the year's exceptional richness and aromatic power.

The result of a meticulous selection of vintages from the House's vineyards, the wines chosen for the blend, notably from Aÿ, Mareuil-sur-Aÿ, Avenay, Mutigny, Chouilly and Avize, combine harmoniously in this cuvée. A red wine vinified from a parcel of Aÿ (obtained by maceration of the skins, pulp and juice of Pinot Noir grapes), representing 10% of the total, adds a distinctive touch to this blend.

## The words of the Cellar Master

*"Henriot Rosé Millésimé 2015 stands out for its robust characters that express themselves eloquently. Its nose is expressive and charismatic, revealing notes of blood oranges enhanced with a touch of green curry. On the palate, freshness is accompanied by tension and a perceptible structure leading to a finish with elegant tannins."*

*Alice Tétienne,  
Cellar Master of Maison Henriot*

## Blending

63% Pinot Noir - 37% Chardonnay

Main crus: Aÿ, Mareuil-sur-Aÿ, Avenay, Mutigny, Chouilly et Avize

100% Premiers and Grands Crus

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

At least 8 years of ageing

Dosage 3g/L

## Recommendations

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

## Bottle format

Bottle 75cl, with or without individual gift box.



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