



Champagne
HENRIOT
MAISON FONDÉE EN 1808



TECHNICAL SHEET

HENRIOT HEMERA

2013

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 2013

2013 was one of the coldest and wettest vintages on record. It was punctuated by a dry, sunny summer, although there were some stormy episodes. The rains accompanied the late harvest in October, requiring the grapes to be patient before reaching maturity.

The art of blending

Henriot Hemera 2013 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

“The year 2013 offered a substance rich in freshness, tension and acidity. These elements have given Cuvée Hemera 2013 a profile of precision, detail and lace.”

On the nose, fresh and candied citrus fruits, lemony notes, a frank minerality, and an almost beady smokiness come through. On opening, subtle notes of toast and dried fruit accompany the nose.

On the palate, it is a continuity, with a salivating tension, a frank and straightforward structure, accompanied by a finish sprinkled with tannins, giving it a fine length.”

*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 10 years of ageing

Dosage 3,5g/L

Recommendations

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

Bottle format

Bottle 75cl, with or without individual gift box.



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