



Champagne
HENRIOT
MAISON FONDÉE EN 1808



HENRIOT L'INATTENDUE

2018

TECHNICAL SHEET

HENRIOT L'INATTENDUE

2018

Champagne is made up of a great diversity of terroirs, with different exposures for the vines, slopes, soil types, people involved in the vineyards and growing practices. When Apolline Henriot founded Maison Henriot in 1808, she wanted to convey the beauty of this vineyard and the diversity that characterises it. Apolline cultivates this diversity of profiles offered by nature, enabling her to fulfill her desire to produce Champagnes that express complexity and generosity. L'inattendue is an illustration of one of the principles of savoir-faire that has guided the House since its foundation: the cultivation of the diversity of Champagne terroirs. It reveals a terroir through a singular year and a unique grape variety.

The year 2018

In 2018, following a mild and particularly wet winter, we had a spring where the heat was a source of thunderstorms. The summer was arid, with very high temperatures and a record drought. The vines experienced water stress in the vineyards, but this was fortunately limited by the high level of winter rainfall and the exceptional water reservoir provided by the chalk that underlies many of the plots. The heat record was even higher than in 2003. The harvest potential was extraordinary, both in terms of the generosity of the yield and the quality of the grapes, which reached maturity surprisingly quickly.

The Côte des Blancs & the Grand Cru of Chouilly

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 Chouilly is an integral part of the Côte des Blancs. Its unique profile of gravel and chalk gives the soil an aeration conducive to exploration by the vine roots. It is revealed here through Henriot L'inattendue 2018 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

"Henriot L'inattendue 2018 offers a generous, exotic, gourmet profile, particularly expressive, with the well-known characteristics of the Chouilly cru. The nose is powerful and elegant. It reveals fresh yellow fruit, pineapple, vanilla notes and a hint of petrol. The palate is ample, round, with a velvety texture and an extraordinary freshness that is unique for 2018, giving it great length."

*Alice Tétienne,
Cellar Master of Maison Henriot*

Blending

100% Chardonnay
100% Grand Cru

Terroir of the Côte des Blancs, vineyard of Chouilly

At least 4 years of ageing
Dosage at 2 g/L

Recommendations

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

Bottle format

Bottle 75cl, with or without individual gift box.



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