



CHAMPAGNE
HENRIOT
MAISON FONDÉE EN 1808



TECHNICAL SHEET

HENRIOT MILLÉSIME

2015

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 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 words of the Cellar Master

«This 2015 vintage possesses great charisma. It is unique and goes far beyond the sunny character of the year. Indeed, it is refined, elegant, powerful, and displays remarkable freshness. On the nose, black fruits, intense minerality, as well as woody and smoky notes, captivate. The palate is precise, meticulously crafted. The tasting experience is marked by its straight structure, solidity, and distinction.»

*Alice Tétienne,
Cellar Master of Maison Henriot*

Blending

53% Pinot Noir - 47% Chardonnay

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

At least 8 years of ageing
Dosage at 2,5 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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