



CHAMPAGNE
HENRIOT
MAISON FONDÉE EN 1808



TECHNICAL SHEET

HENRIOT BLANC SOUVERAIN

Great Generosity

In 1880, when Paul Henriot, 4th generation of the family, married Marie Marguet, from a family owner of Grands Crus in the Côte des Blancs, a new grape variety joined Maison Henriot's vineyard: Chardonnay. In order to pay tribute to it, the Henriot family decided to make a Champagne with the same blending philosophy established by Apolline Henriot in 1808. Henriot Blanc Souverain is thus a blend of all the vineyards planted with Chardonnay, expressed through different periods of life.

The art of blending

Striving to enlighten the entire expression of Chardonnay, Maison Henriot crafts a Champagne with the art of blending at its core.

Thus, Henriot Blanc Souverain is a multi-vintage blend exclusively from the Maison Henriot's Chardonnay vineyard.

Depending on the year, the proportion of these crus may vary.

The words of the Cellar Master

"A great generosity characterizes this Champagne. The diversity of wines selected in the blend offers an ample aromatic range in which exoticism and exuberance are balanced by elegance and finesse."

Multiple aromas intertwine, bringing great complexity, from flambéed pineapple and fresh citrus fruit notes to wet chalk and subtle pastry aromas.

On the palate, this Champagne has an incredible velvety texture accompanied by an extraordinary freshness."

*Alice Tétienne,
Cellar Master of Maison Henriot*

Blending

100% Chardonnay

12 crus

50 to 70% of wines of the year (base vintage)

30 to 50% of reserve wines (including our perpetual reserve)

At least 3 years of ageing

Dosage ≤ 5g/L

Recommendations

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

Bottle format

Bottle 75cl.

Magnum 150cl

Jeroboam 300cl.

