



Champagne
HENRIOT

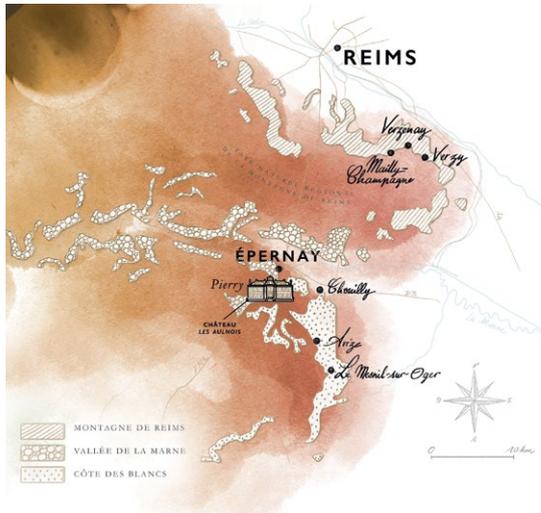
MAISON FONDÉE EN 1808



CUVÉE HEMERA 2006

Virtuoso & Luminous : Unprecedented brilliance

A definite jewel in the Henriot portfolio, its name is a tribute to the Greek Goddess of Daylight : HEMERA. The fruit of a unique vintage, together with a blend of six iconic Grands Crus Champagnes, this Champagne - more than any other - epitomises Maison Henriot's luminous style.



THE 2006 VINTAGE WAS A YEAR OF GREAT CONTRAST

The season commenced with a dry winter and extended into a chilly spring. Then, summer arrived with very hot weather and extremely high temperatures, contrasted by an unseasonably cool August with violent storms that ravaged the region. Heavy rains then replenished the chalk soils in the Champagne vineyards. The warm sun returned in time for the harvest, by which point the fruit was fully ripe.

Harvesting began on 13th September and bathed in the glorious sunshine. The 2006 vintage has all the qualities worthy of unveiling the newest release of Cuvée Hemera. The still wines were robust, truly expressive and definitely appealing.

THE ART OF BLENDING

Only made when the harvest yields an exceptional vintage, the Cuvée is sculpted from a blend of the finest pinot noir from the Montagne de Reims and chardonnay from the Côte des Blancs in equal parts.

Only the quintessence of six prestigious Grands Crus villages that embody Maison Henriot are selected to make the blend (Mully Champagne, Verzy, Verzenay, Le Mesnil sur Oger, Avize and Chouilly) with their most representatives parcels for 2006.

THE VIRTUE OF TIME

As for each Cuvée of Maison Henriot, the tasting guides the release date of the new vintage. From its conception to the final tasting, Cuvée Hemera reveals both the passage of time and Nature's guiding hand. The exceptional quality of the fruit promises expression of rare potential. Beyond the expression of a unique vintage, Cuvée Hemera spends at least 12 years ageing in the darkness of our cellars, after few months ageing in tank before bottling in order to reveal its stunning complexity as well as perfect balance.

THE SENSES

The delicate bubbles form a steady stream of mousse with divine effervescence. The Champagne is brightly-tinged and golden yellow in appearance.

The bouquet offers a wealth of elegant aromas, featuring notes of white flowers, linden leaf, and underpinned by a hint of vanilla. Candied fruit notes of apricot at the front of the palate pave the way for a hint of spice. The quintessence of the great terroirs.

The magnificent freshness on the palate contrasts with the nose. Precise and mineral, a layer of iodine and saline accents are the characteristic of the most prestigious chalk parcels of the Côte des Blancs. This freshness complements the notes of ripe peach, nectarine and grapefruit. Notes of pastry and spiced fruit impart the lengthy finish.

Uniquely irresistible.

The low dosage of this cuvee plays its part in retaining and enhancing the natural beauty of the primary fruit.

SERVING TIPS

An exceptional Champagne with unique ageing potential. To enjoy immediately or to keep for a further 5-10 years in the safety of a dark cellar to allow the Champagne to further flourish over time.

For food-wine pairings, dare to enjoy with exotic and spicy dishes such as tagines or pad thai, meat in sauces and even game...

Some meals suggestions : poultry with morel sauce, tagine with raisins and almonds, lobster with chili cream, turbot and marinated peppers, scallops with truffle, poultry and corn puree.

Best served at 9-10°C



100% Grands Crus
50% chardonnay
50% pinot noir

At least 12 years
of ageing on the lees
Dosage < 5g/l

PACKAGING

75cl bottle with and without giftbox

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ALCOHOL MAY BE DAMAGING TO YOUR HEALTH. PLEASE DRINK RESPONSIBLY