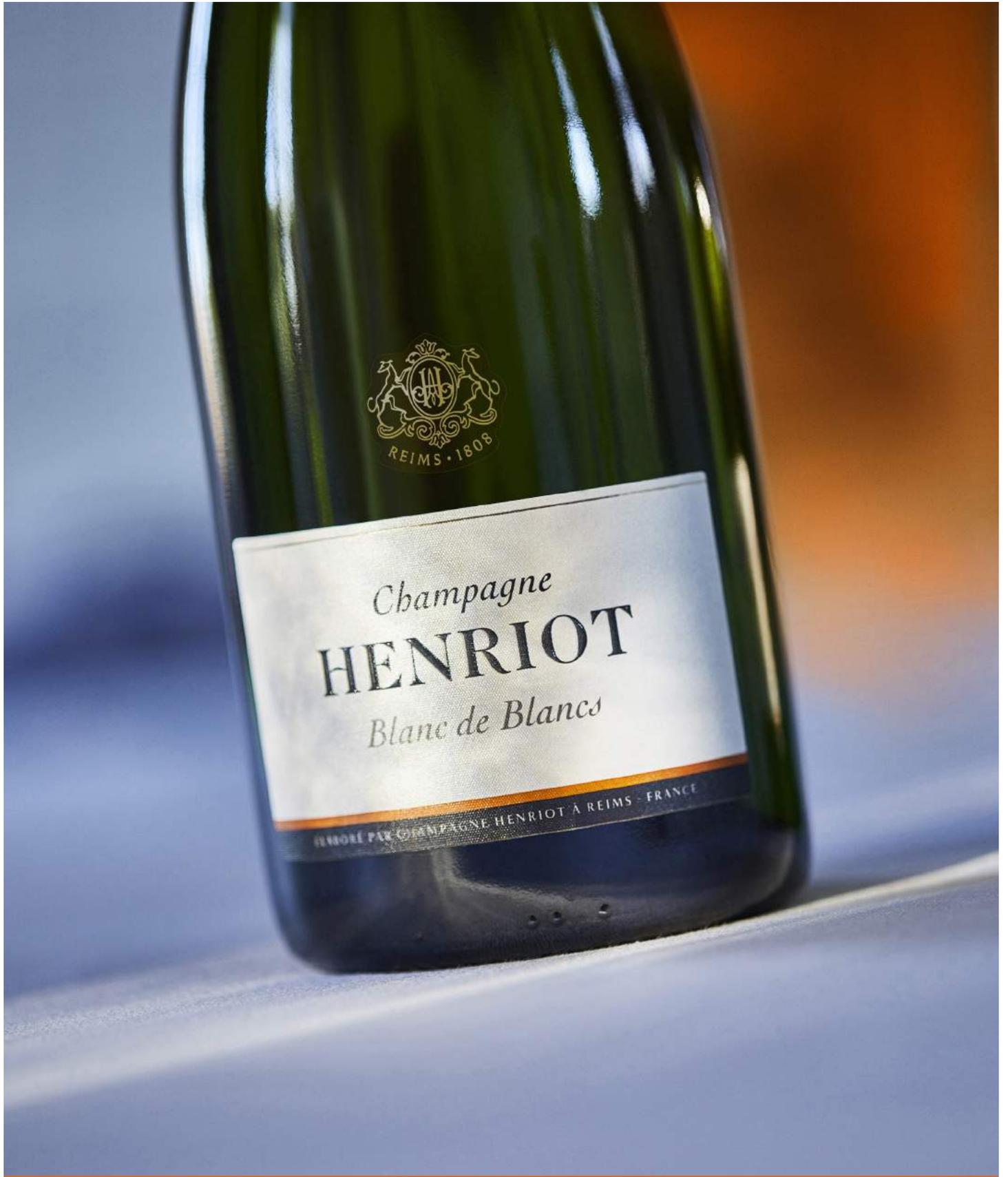




Champagne
HENRIOT

MAISON FONDÉE EN 1808



BLANC DE BLANCS

Mineral & Complex

Henriot Blanc de Blancs is the cornerstone of Henriot's signature style showcasing minerality and complexity. It is testament to the sheer virtuosity of the Champagne House with its Premier and Grand Crus vineyards and its rich history, which is inextricably linked to its prestigious chardonnay terroirs.



THE ART OF BLENDING

Crafted from a majority blend of grapes sourced from Premier and Grand cru vineyards in the Côte des Blancs, notably from the villages of Mesnil sur Oger and Avize, precious reserve wines also account for at least 40% of the blend.

It is only after resting for 4-5 years in the cool, dark cellars in Reims, under the watchful eye of Laurent Fresnet, Chief Winemaker, that this 100% chardonnay champagne can be enjoyed.

This vintage is dosed at less than 8g/l.

The Blanc de Blancs blend also contains a small quantity of our prestige Cuve 38 champagne. This wine, made in the style of a perpetual reserve and crafted exclusively from Grand Cru chardonnay, is unique to the Champagne House and expresses its quintessential savoir-faire and originality.

THE SENSES

Pale gold, glistening and crystal-clear in appearance. The lively bubbles form a delicate, gossamer cortège in the glass.

The bouquet releases a flourish of minerality and bold freshness, together with aromas of citrus fruits and sun-kissed white peach. A bouquet of fresh flowers unleashes notes of honeysuckle and orange blossom, interwoven with lime flower. Fruit aromas redolent of lemon and dried apricot lead the way, followed by pastry notes and a typical suggestion of fresh butter.

Initially lively, generous and powerful on the palate. The hint of fresh lemon lingers and dissolves into butter-laced brioche notes, extended further by quince paste and acacia honey. Lovely, fresh and quite delicious length on the finish.

RECOMMENDATIONS

Best served at 9 - 10°C

PACKAGING

Half-bottle 37,5cl - Bottle 75cl
Magnum 150cl - Jéroboam 300cl

70% - 80% from Grand Cru et Premier Cru grapes
100% Chardonnay
40% reserve wines

Aged for 4-5 years on the lees
Dosage : less than 8g/l