



*Champagne*  
**HENRIOT**

MAISON FONDÉE EN 1808



TECHNICAL SHEET

# HENRIOT BLANC DE BLANCS

## *Great Generosity*

In 1880, when Paul Henriot, 4<sup>th</sup> 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 de Blancs 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 de Blancs 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 < 7g/L

### Recommendations

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

### Bottle format

Half-bottle 37,5cl - Bottle 75cl.

Magnum 150cl - Jeroboam 300cl.



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