

CHAMPAGNE
HENRIOT

MAISON FONDÉE EN 1808

BLANC DE BLANCS



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Perfect expression of Maison Champagne Henriot's savoir-faire, Blanc de Blancs delights with its astonishing complexity and length. This cuvée, endowed with excellent freshness, is admirable as aperitif and also as an ideal companion at table.

VINIFICATION

ASSEMBLAGE

Champagne Henriot's Blanc de Blancs is an assemblage of chardonnay grapes mainly from the Côte des Blancs and village crus: Mesnil sur Oger, Avize, Chouilly, Vertus, Montgueux, Trépail, Epernay and the Vitry region. The assemblage is made up of 30% reserve wines*.

* The percentage of reserve wines may vary from one year to another.

AGEING

The bottles of Blanc de Blancs remain for a period of 3-5 years in the calm and dark of the Gallo-Roman chalk caves in Reims.

TASTING

COMMENTS

On the eye — Sparkling, crystalline pale gold with slight green highlights. Abundant effervescence, fine and regular, with fine, delicate bubbles.

On the nose — Pure, concentrated and expressive, with floral (honeysuckle, orange flower, linden), fruity (lemon, dried apricot, almond) and pastry aromas, followed by spicy notes.

On the palate — The attack is dynamic, full and powerful, with aromas of lightly toasted brioche, quince jelly and acacia honey. The clean, delicious finish develops on a light menthol note and shows excellent length.

FOOD-WINE SUGGESTIONS

- Court-bouillon of Brittany blue lobster with lemon balm
- Freshly caught sole with slightly salted butter
- Conserve of young rabbit with wild thyme and Mirabelle plums
- Farm-raised chicken supreme stuffed with foie gras, grenaille apples in the old style

RECOMMENDATIONS

- Ageing: Ready to taste - Will keep 6-10 years
- Recommended tasting temperature: 8°C
- When to consume: with aperitif, shellfish, fish

WINE DATA

Dosage: less than 10 g/l

PACKAGING

Half-bottle
 37.5 cL



Bottle
 75 cL



Magnum
 150 cL



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