Champagne
HENRIOT
MAISON FONDÉE EN 1808



ROSÉ

The Henriot Rosé is one of the most unexpected creations from Maison Henriot. After several years of blending experimentation, this cuvée was officially integrated into the Signature Collection of the House in the early 1980s by the 7th generation of the family.

THE ART OF BLENDING

The challenge for the Maison Henriot was to create a Champagne Rosé that truly reflects Henriot's style and philosophy putting the art of blending at its core. Thus, the Henriot Rosé is a multi-vintage blend as well as a blend of the three main grape varieties in Champagne: Pinot Noir, Chardonnay and Meunier.
Each year, the Rosé is produced from a selection of grapes with distinctive aromatic freshness and minerality. The cuvée is also blended with still red wine (produced from maceration of the skins and pulp of the grapes) from a parcel nestled in the heart of the Aÿ Cru. Depending on the year, it represents 8% to 10% in the blend.



THE WORDS OF THE CELLAR MASTER

"This champagne is not only one of the most unexpected creations by Maison Henriot but also offers an unexpected aromatic profile.

The aromas are fresh, elegant, precise and chiseled. Beautiful minerality characterizes this champagne, elegantly punctuated with very subtle fruity notes, such as white currant.

On the palate, this chalky dimension continues with an almost powerful freshness that gives it all its charm."

Alice Tétienne, Chef de cave de la Maion Henriot

RECOMMENDATIONS

Serving temperature 9 - 10°C (48-50° F)

BOTTLE FORMAT

Bottle 75cl
Magnum 150cl

Each year is a new selection of wines and crus in order to respond to a quest for aromatics very particular. Their proportion may vary as well as the proportion of the wines of the year and reserve wines
Thus, the Henriot Rosé is a blend of:

Around 60% Pinot Noir – 30% Chardonnay – 10% Meunier
60 % - 80 % of wines of the year
20 % - 40 % of reserve wines (including our perpetual reserve)
Around 60 % - 80 % of Grands Crus and Premiers Crus
8 % to 10% of still red wine
At least 3 years of ageing on lees
Dosage < 9g/l

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