



Champagne
HENRIOT

MAISON FONDÉE EN 1808



ROSE VINTAGE 2012

Full-flavored and Vibrant

The delicious experience of a fine, Rosé Vintage.
Freshness and maturity in perfect harmony through the prism of a unique vintage.

THE 2012 HARVEST YEAR

2012 combines low yields, mainly due to frequent and devastating frost, with exceptionally high quality. Ripeness and acidity are perfectly balanced soul mates. It is rare to witness such an intimate bond between the distinctive stamp of a harvest year and the expression of a certain style.

THE ART OF BLENDING

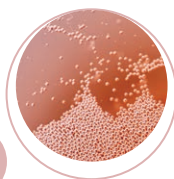
It takes fruit of pristine quality to create the precise and pure structure which will form the cornerstone of intense and rich aromatic expression. This pledge carries with it the promise of long, bountiful ageing, gently lulled and polished by the passage of time.

More than any other, Rosé Champagne is a wine of great emotion: by virtue of its unique blend, and its distinctive colour, which seems to encapsulate joy itself. We are captivated by its immediate charm before delving into its hidden depths.

Laurent Fresnet refers to it as a principle rather than a provocation. *“For Henriot, the colour is not important in the creation of rosé wine, while well-balanced organoleptic structure is essential.”* While red wine accounts for less than 10% of the blend, it is nevertheless essential; it takes exceptionally ripe pinot noir grapes to express the essence and exquisite succulence of the fruit. It is the role of this red wine to reveal this red and black berry fruit dimension.



THE SENSES



The Rosé Vintage 2012 presents shades of coral, is vivid rather than pale, and is both elegant and intensely flavoured. The colour makes its vibrant, potent presence felt, only disturbed by the bright reflections in the glass. A gossamer string of bubbles takes form and reveals its delicate foaming mousse.

On the nose, delicate fruit-laden notes underscore a fresh, striking mineral streak.



On the palate, the texture comes through in the piercing aromas and mellow softness of wild and gariguettes strawberries. The rich ripeness of the fruit is joyously on point, presenting a vast spectrum of aromas and bracing freshness, underpinned by perfectly balanced complex structure. The flavours are consistent and linger on the palate as they whet the appetite, accompanied by a creamy edge so typical of the Henriot style. The aromas show all the potential to transform over time, and err towards slightly tropical notes of orange at the end of the palate. In years to come, more delicately toasted notes will come to the fore, as the mineral character and vivid ripeness temper over time.

SERVICE RECOMMENDATIONS

Best served at 8°C.

The pleasure is palpable, full-flavoured and bursting with light. Perfect for those impromptu pre-meal moments, to accompany the last embers of sunlight in its coral reflections. The ultimate Champagne to stimulate both mind and palate before a meal, it would also make a welcome guest at the most joyous tables, to accompany rare veal medallions or simply poached turbot.

PACKAGING

75cl bottle with/without gift box

100% Premier
and Grand Cru wines
45% chardonnay
55% pinot noir

Aged at least
5 years on the lees
Dosage less than 8g/l

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ALCOHOL MAY BE DAMAGING TO YOUR HEALTH. PLEASE DRINK RESPONSIBLY