



*Champagne*  
**HENRIOT**

MAISON FONDÉE EN 1808



# BRUT MILLESIMÉ 2008

## Springlike & light

Fresh as a daisy and light as a feather, this blend of Premier and Grand Crus adds takes this great vintage year, which also marks the 200th anniversary of Maison Henriot ; 1808 – 2008, to even dizzier heights.

### THE VINTAGE YEAR 2008

A mild winter followed a relatively dry autumn, with wetter weather gathering momentum until the spring. Fine, sunny weather during harvesting ensured grapes were perfectly ripe and healthy, of superb quality, and showing a freshness worthy of only the greatest vintages.

### THE ART OF BLENDING

The quest for absolute harmony and the virtue of time.

A blend comprising some ten Premier and Grand Cru Villages, this vintage celebrates what could only be described as a unique year. As soon as the first grapes were picked, we knew this was going to be a great harvest, which only became more apparent throughout the ageing and blending process.

Pinot Noir and Chardonnay in perfect balance will transport Champagne lovers to a world of subtle sensations presenting springtime freshness, mineral character and a breadth of aromas spearheaded by fruit notes.

This exceptional year, in pure Henriot style, brings great ageing potential to this elegant and generous Champagne, which will evolve resolutely over time.

### THE SENSES

Clear, gold and sparkling in appearance. Tiny, delicate bubbles signal a period of long ageing in the cellars.

Citrus fruit and yellow fruit aromas dominate on the palate, together with vine peach and nectarine, and a discrete floral, blossom dimension. Subtle notes of honey and candied lemon bring a full-flavoured edge, together with silky character.

Freshness and airy lightness command on the palate. Grapefruit, apricot, citron and fresh citrus fruit come to life, followed by lingering notes of pate de fruit, yet constantly underscored by great minerality. Very long, refined, silky and refreshing on the finish.

Low dosage brings with it exquisitely harmonious balance.

### RECOMMENDATIONS

Best served at 9-10°C

The aromas will then open up in the glass, gaining in depth with delicate notes of toasted biscuit. Its minerality and its delicacy will express perfectly on fishgrilled: turbot, sea bream, sole ...

### PACKAGING

75cl bottle with and without gift box.

### TOP TIPS FROM CHIEF WINEMAKER, LAURENT FRESNET

« Bright silver ! A superb tribute to the Champagne House on its 200th anniversary. This Champagne has the lively character of the first signs of spring. Rich in structure, yet at the same time, mineral and light as a feather, in pure Henriot style. With its extreme elegance, the Champagne is an intense explosion of fruits and white flowers, together with a fresh, silky quality. With real ageing potential. »



100% Premier et Grand Cru  
50% Chardonnay  
50% Pinot noir

Minimum aged for 6 years  
on the lees  
Dosage at least 6g/l

CHAMPAGNE HENRIOT - 81, rue Coquebert - 51100 Reims - France - Tél. : +33 (0)3 26 89 53 00  
export@champagne-henriot.com - www.champagne-henriot.com - @ChampagneHenriot