



*Champagne*  
**HENRIOT**

MAISON FONDÉE EN 1808



# BRUT ROSÉ

## Elegant & Intense

This Rosé champagne allies elegance with intensity in the purest Henriot style.

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### THE ART OF BLENDING

Crafted by adding pinot noir red wine to the blend, this Champagne expresses the very best of Montagne de Reims pinot noir (50%) and meunier (10%), while preserving the fresh mineral character of chardonnay (40%).

Henriot Brut Rosé also contains precious reserve wines which make up 35% of the blend. Every bottle is then left to rest in the cool, calm surrounds of our cellars for 3 years.

This vintage is dosed at less than 9g/l.

The Brut Rosé blend contains a small quantity of our prestige Cuve 38 Champagne. This wine, made in the style of a perpetual reserve crafted exclusively from Grand Cru chardonnay, is unique to the Champagne House and expresses its quintessential savoir-faire and originality.

### THE SENSES

Pale pink in appearance and tinged with copper, with a fine and persistent bead in the glass.

On the nose, this Champagne may surprise with its characteristic, complex intensity and appealing fruit-driven style. Red and dark berry fruit aromas of raspberry, strawberry and crunchy cherry, followed by freshly squeezed lemon, pink grapefruit and mandarin orange. Vegetal notes then follow in succession, offering blackcurrant bud and cloves, together with delicate iris-scented powder and finishing on delicious notes of candid fruits.

Well-balanced on the palate, revealing incredible, unashamed persistence. Attractive balsamic and floral flavours pave the way for spicy notes, in a wave of great freshness. The tasting culminates in a lingering touch of sweetness.

### RECOMMENDATIONS

Best served at 8°C

### PACKAGING

Bottle 75cl

Magnum 150cl



70% Grand Cru et Premier Cru grapes  
40% Chardonnay – 50% Pinot Noir – 10% Pinot Meunier  
12% blended rosé Champagne  
35% reserve wines

Aged for 3 years on the lees  
Dosage less than 9g/l