



Champagne
HENRIOT

MAISON FONDÉE EN 1808



CUVÉE HEMERA 2005

Virtuoso & Luminous

A definite jewel in the Henriot portfolio, its name is a tribute to the Greek Goddess of day and light, HEMERA. The fruit of a unique vintage, together with a blend of six iconic Grands Crus Champagnes, this Champagne - more than any other - epitomises Henriot's luminous style.



THE 2005 VINTAGE

A rude winter followed by a mild spring and a month of dry, cool and sunny weather during harvesting, created the perfect conditions to make wines of truly great quality.

THE ART OF BLENDING

The quest for absolute harmony and the virtue of time.

HEMERA Champagne is only made in exceptional years from an exclusive blend of Grands Crus chardonnay and pinot noir in equal measure, sourced from Henriot's villages of choice in Champagne:

- Chardonnay from the Côte des Blancs, from Chouilly, Avize and Mesnil-sur-Oger
- Pinot Noir from the north of the Montagne de Reims, from Maily Champagne, Verzy and Verzenay

Given the quintessential character of these 6 prestigious vineyards, HEMERA 2005 reveals intense balance and freshness characteristic of the entire Henriot range.

THE SENSES

The perfect balance of luminous style; freshness and aromatic breadth in complete harmony.

Yellow and gold-tinged in appearance. A constant stream of bubbles forms a lovely string of gossamer bubbles.

Full-flavoured fruitiness, offering notes of apricot, stewed citrus fruits and pate de fruit, leads on the bouquet. Delicate roasted notes are peppered with a toasty and acacia honey-like quality. On the palate, pinot noir picks up the mantle, offering exquisite velvety structure, and masterful, delicate intensity. Delicate fruit flavours come to the fore, with notes of fresh and slightly candied citrus fruit. The aromatic intensity continues on the palate with subtle, honeyed, and delicately toasted notes, which bring rare value and presence to this Champagne.

The resolutely low dosage plays its part in retaining and enhancing the natural beauty of its primary ingredients.

RECOMMENDATIONS

Best served at 9-10°C

Hemera 2005 is an exceptional Champagne with unique ageing potential. Can be enjoyed immediately as an aperitif or to celebrate something really special, or can also be kept for a further 5-10 years in the safety of a dark cellar to allow the Champagne to further flourish over time.

PACKAGING

75cl bottle, with and without gift box.

TOP TIPS FROM CHIEF WINEMAKER LAURENT FRESNET

"This Champagne bears the finesse and liveliness of spring. The mineral freshness of the finest chardonnay heightens the delicious accents of the very best pinot noir. Finally, the elegant patina of time transforms this cuvée into a rich Champagne blessed with magnificent expression."



100% Grands Crus
50% Chardonnay
50% Pinot noir

Minimum aged for 12 years
on the lees
Dosage at 5g/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