



CHAMPAGNE
HENRIOT
MAISON FONDÉE EN 1808

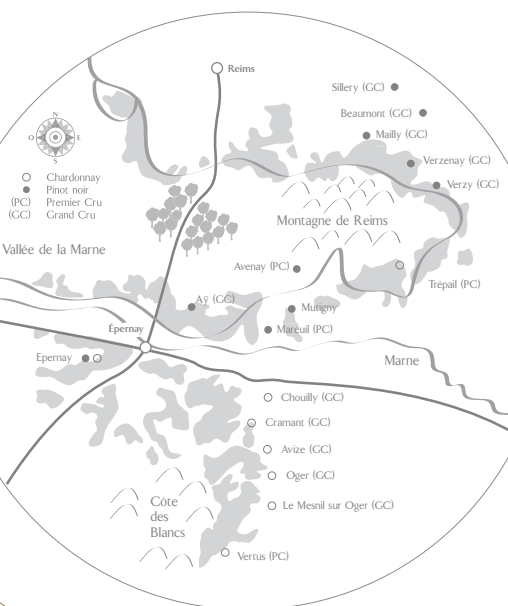


BRUT MILLÉSIMÉ 2006



BRUT MILLÉSIMÉ 2006

Champagne Henriot's Brut Millésimé 2006 reveals fresh mineral notes as well as delicious aromas, ensuring excellent structure on the palate. This cuvée will be ideal for aperitif or during a meal. It is an extremely complex wine that will delight amateurs of great vintages.



VINIFICATION

The 2006 vintage

The year started with a dry winter, which created a slight water deficit for the vines. Spring was cold on the whole, with a cool spell that lasted from end-May to the start of June. This period was followed in the second half of the month by quite warm weather, with higher-than-average temperatures. August was cool, with violent storms and heavy precipitation. The sun and warm weather returned at the beginning of September. At that time, all indices were satisfactory, confirming a quality harvest to come. It started on 13 September in sunny weather, with very healthy grapes.

Assemblage

To enhance the remarkable character of the 2006 vintage, Champagne Henriot has blended the strength of the pinot noir and the elegance of the chardonnay. We have chosen grapes from 6 of the most prestigious "Grands Crus" in Champagne : Mailly Champagne, Verzy, Verzenay on Montagne de Reims, Mesnil-sur-Oger, Avize, Chouilly on Côte des Blancs.

Ageing

Over 15 "crus" go up to make the Brut Millésimé 2006, mainly from Côte des Blancs and Montagne de Reims: Mesnil-sur-Oger, Avize, Chouilly, Mareuil-sur-Aÿ, Avenay, Verzy, Verzenay.

TASTING

Comments

On the eye: The colour is light yellow with lovely golden highlights, while the bubbles are very fine, forming an excellent bead of effervescence.

On the nose: The nose is delicious and mineral, revealing notes of red fruit (candied raspberries and strawberries) and fresh hazelnuts.

On the palate: The attack is lively and fresh, with excellent structure. Notes of dried fruit (hazelnut) appear, followed by touches of rosemary and chopped parsley. The finish is long, revealing pastry notes (brioche, buttered bread).

Food-Wine Suggestions

Filet mignon of pork with chopped parsley
Grilled chicken brochettes and young vegetables
Grilled rack of veal with vegetables

Recommendations

Ageing: ready to taste. Will keep for 5-6 years
Recommended tasting temperature: 10° C
When to consume: aperitif, meals

Wine Data

Dosage: lower than 10g/l

Format

Bottle 75 cl



Champagne Henriot - 81 Rue Coquebert - CS 70035 - 51722 Reims Cedex
T. +33 3 26 89 53 00 / F. +33 3 26 89 53 10 / contact@champagne-henriot.com
www.champagne-henriot.com
RCS Reims B 314 171 554 - FR 12 314 171 554
L'abus d'alcool est dangereux pour la santé. À consommer avec modération.