

ROSÉ MILLÉSIMÉ 2008



COMPLEX AND ELEGANT

Complex and elegant, the 2008 vintage is the perfect expression of Henriot's signature style. The delicate balance of prestigious pinot noir and chardonnay grapes offers a Champagne effusing mineral and red berry aromas. On the palate, the freshness and aromatic complexity reveal generous structure, making this Champagne a delectable treat.



100% Grand Cru and Premier Cru grapes

—
45% chardonnay, 50% pinot noir

—
10% pinot noir red wine added to the blend

Dosage at least 9g/l

THE VINTAGE YEAR

The 2008 season began with a mild winter compounded by a fresh, dry autumn. A long rainy period then stretched out until June. Flowering took place mid-June for the three main champagne varieties. Good weather arrived just before the start of harvesting, speeding up ripening in the grapes without comprising the high acidity levels, which are a good indication of elegance and ageing potential. Exceptional freshness in the chardonnay and rare elegance in the pinot are the sure signs of an outstanding vintage.

THE ART OF BLENDING

The Rosé Millésimé 2008 is crafted by adding pinot noir red wine to the blend. Made solely from Premier and Grand Cru wines, pinot noir from the Montagne de Reims makes up the majority blend (55%), together with chardonnay from Cote des Blancs (45%). The Champagne is then left to rest in the dark cellars for at least 6 years.

THE SENSES

- Attractive pale pink and orange-tinged in appearance, with a fine, persistent bead in the glass.
- Red fruit aromas dominate on the nose, offering predominantly strawberry notes and fresh butter. Together the bouquet reveals great freshness and exceptional minerality. Toasted notes delicately break away on the finish.
- Initially fresh and elegant on the palate, opening up to reveal complex flavours in the spectrum of red fruits.

PAIRINGS

Farm-raised squab tourte by chef Arnaud Lallement, l'Assiette Champenoise.

Best served at 9 - 10°C

PACKAGING

75cl bottles



Champagne
HENRIOT
MAISON FONDÉE EN 1808

