

CHAMPAGNE HENRIOT NV BRUT SOUVERAIN



Chardonnay, Pinot Noir and Pinot Meunier. Offering a rich and diversified aromatic range that gives it a charming, beautiful complexity. Generous aromas of cake, citrus, stone fruits, red fruits and white flowers with smoke evolving into chalk. The palate is balanced, harmonious, ample, straightforward and round with a long, persistent freshness.

The Brut Souverain is the most historical cuvée of the House as it was the first cuvée produced by Apolline Henriot in 1808. According to Apolline, one year was not enough to tell the story of the terroirs, so she decided to put wines in reserve each year to incorporate them into a future blend.

Therefore, she founded the House by creating a Champagne that would have blending as its fundamental principle. With this champagne, Maison Henriot tells the story of all the crus of its vineyard, making the Brut Souverain a multi-cru, multi-vintage blend (benefits from the addition of 40-50% reserve wines). Aged for 3 years in dark Henriot cellars in Reims.

Champagne Henriot: The Audacity of Independence. Founded in 1808 by Apolline Henriot, Champagne Henriot is one of the few remaining family-owned Champagne houses, with more than 200 years of independence & heritage. The House has cultivated an audacious approach & a distinctive, elegant style of its own, guided by the finest terroirs in the Côte des Blancs & Montagne de Reims as well as a conscious & sustainable approach to the environment. They use a remarkably high proportion of Premier & Grand Cru vineyards (2/3 minimum), long aging on lees, high portions of reserve wines & keep the art of blending at the core of their style & philosophy.

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Tasting Note:

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Shelf Talker:

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