

CHAPMAGNE HENRIOT NV BRUT ROSÉ

Pinot Noir, Chardonnay and Meunier. The aromas are fresh, elegant, precise and chiseled. Beautiful minerality elegantly punctuated with very subtle fruity notes. Delicate red fruit flavors with rose petals, chalk and a charming freshness. A clean, effervescent mousse and a long finish.

Champagne Henriot's Brut Rosé is made by adding Pinot Noir vinified as a red wine to the assemblage. It is made up of a majority of Pinot Noir from the Montagne de Reims and Chardonnay from the Côte des Blancs. Aged for 3 years in dark Henriot cellars in Reims. After several years of blending experimentation, Henriot's Brut Rosé was added to their signature collection in the early 1980's by the 7th generation of the family. The challenge was to create a Rosé that truly reflects their style and philosophy of putting the art of blending at the core. Thus, the Brut Rosé is a non-vintage or multi-vintage blend with a high proportion of Chardonnay. Benefits from the addition of 35% reserve wines.

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:

CHAMPAGNE HENRIOT NV BRUT ROSÉ

Pinot Noir, Chardonnay & Meunier. Fresh, elegant, precise & chiseled aromas; beautiful minerality with subtle fruity notes; delicate red fruit flavors with rose petals, chalk & a charming freshness; clean, effervescent mousse; long finish.

Shelf Talker:

