

CHAMPAGNE
HENRIOT
MAISON FONDÉE EN 1808

James Suckling



90 • Blanc de Blancs NV

A nicely captured reductive edge here, this holds white peach and apple aromas fresh with dried white flowers and a very gentle nutty, cashewy thread. The palate's bright, creamy and fruity; it throws big fruit flavors upwards with crunchy acidity. Drink now. [July 2015]

91 • Brut Souverain NV

A fresh, clean champagne with sliced apple, pear and lots of mineral character. Full to medium body, crisp acidity and a long finish. Lots of citrus undertones. Bright and steely. This is mostly 2009, with the remainder from reserve wines. Four years on the lees. This is very focused. 50% chardonnay and 50% pinot noir. Drink now. [March 2015]

93 • Brut Millésimé 2006

An intense champagne with sliced-apple and pear character on the nose and palate. Full-bodied with layered fruit and acidity. Tangy and refined. Very crisp, with white peach. Half chardonnay and half pinot noir. It was first released late 2013. A very vinous, delicious wine. Drink now. [March 2015]

94 • Cuvée des Enchanteleurs 2000

This has found its way to earthy, mushroom and truffle notes on the nose, along with plenty of bright lemon, grapefruit, and grilled nuts too; very complex. The palate is a powerful statement of equal parts chardonnay and pinot noir. The acidity is tenacious and the depth impressive. Enchanting toasty finish and drinking very well now, this has a lot more to come. [July 2015]

97 • CUVE 38

A racy, dense wine but it's refined and silky with wonderful texture and length. Full-bodied and very tight with minerals and sliced apples. Couilly, Avize, Oger and Le Mesnil-sur-Oger. Mostly from their vintages. It's aged five years on the lees. It starts off slowly and goes very, very long. Such intense brioche, dough and tropical fruit. Mutli-layered with wonderful phenolic layers. Bottled in 2009 and disgorged end of last year. The process began 1990 and each year they add a little bit of the new vintage in the solera in stainless. Only in 1,000 magnums. Released every year. [March 2015]