

NEWS FROM CHAMPAGNE



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**Champagne Henriot
Brut Souverain, NV**

Henriot's Brut Souverain offers a delightfully crunchy-yet-creamy, slaw-like amalgam of fresh apple, celery root, grapefruit and almond, to which a whiff of elder flower adds aromatic allure. The lush mid-palate takes a faintly oily turn even as tart citricity wells up with greater impact, leading to a luscious finish that irresistibly urges one take the next sip. I fancy this being best enjoyed over the coming year.



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**Champagne Henriot
Blanc de Blancs, NV**

The Henriot NV Brut Blanc de Blancs is redolent of honeysuckle, heliotrope and linden flower, fresh apple and yeasty brioche, with hints of sea breeze, lemon, grapefruit, and toasted nuts anticipating the salinity and bright citricity allied to piquancy that emerge on the creamy yet vivacious palate. The finish enhances this cuvée's patisserie-like personality, evoking quince- and nut paste-filled buttered pastry drizzled with lemon cream, an impression no doubt – and appropriately so – reinforced by ten grams of residual sugar. Expect this to perform beautifully for several years – though I suspect it may display greater versatility at table after its effusive florality, fruitiness, and yeastiness have toned down and made room for more savory elements.



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**Champagne Henriot
Brut Rosé, NV**

Henriot's NV Brut Rosé exhibits a shade between onion skin and pale orange unusual enough that some consumers might feel as though the word "rosé" had misled them. But they shouldn't be disappointed once they sniff and taste. There is a fascinating combination of ripe tomato, fresh lime, and red currant laced with orange rind, smoky black tea, and saliva-including salinity. Ten grams of residual sugar are not noticeable as such, but no doubt precisely that fact is evidence of their positive supporting role.