

VIEW FROM THE CELLAR

John Gilman


Champagne
HENRIOT
MAISON FONDÉE EN 1808

July 2019

Champagne Henriot Blanc de Blancs NV

91 Points

The non-vintage Blanc de Blancs has always been one of the strong suits at Henriot, and the new release is no exception. The bouquet is pure, vibrant and classy, offering up scents of pear, apple, chalky soil tones, incipient notes of crème patissière and a top note of white flowers. On the palate the wine is crisp, full-bodied, focused and still youthfully zippy, with a fine core, good focus and grip, elegant mousse and a long, zesty finish.



Champagne Henriot Brut Souverain NV

91 Points

The new bottling in the market of Henriot “Brut Souverain” is composed of a blend of fifty percent chardonnay, forty-five percent pinot noir and five percent pinot meunier. It spent three years aging sur latte and was finished with a dosage of less than eight grams per liter. The wine offers up a vibrant and precise bouquet of apple, pear, plenty of smokiness, chalky soil tones, fresh-baked bread and a top note of dried flowers. On the palate the wine is crisp, full-bodied and fairly youthful in structure, with bright acids, lovely focus and grip, a good core, elegant mousse and a long, nascently complex finish.



Champagne Henriot Brut Rosé

91 Points

The new release of Henriot’s non-vintage Brut Rosé is a blend of pinot noir and chardonnay, with the exact cépages not given, but probably about fifty-five percent pinot and forty-five percent chardonnay. The wine is quite lovely, offering up an elegant bouquet of strawberries, tangerine, chalky minerality, fresh-baked bread and a topnote of rose petals. On the palate the wine is crisp, full-bodied, focused and nicely deep at the core, with refined mousse, bright acids and lovely focus and grip on the long and complex finish. This is really quite tasty.



Champagne Henriot Brut Millésime 2008

93 Points

The 2008 Henriot Brut Millésime is composed of its traditional cépages of fifty percent chardonnay and fifty percent pinot noir. It was aged eight years sur latte and finished with a dosage of six grams per liter. The wine is beautifully pure on the nose in the style of this lovely vintage, wafting from the glass in a blend of pear, delicious apple, brioche, a touch of almond pastry dough, lovely, chalky soil tones and a bit of orange zest in the upper register. On the palate the wine is crisp, full-bodied, focused and superbly well-balanced, with bright acids, refined mousse, a fine core and a long, complex and vibrant finish. Very impressive juice.



Champagne Henriot Cuvée Hemera 2005

96 Points

The Cuvée Hemera is Henriot’s new name for their Tête de Cuvée bottling, which had previously been known as Cuvée Enchanteleurs. The wine is a fifty-fifty blend of chardonnay and pinot noir, only grand cru vineyards are used for the cuvée. The 2005 Cuvée Hemera was aged twelve years sur latte prior to disgorgement and a finishing dosage of five grams per liter. The bouquet is deep, pure and stunning, offering up a very refined blend of pear, apple, a touch of hazelnut, gentle smokiness, a very complex base of soil tones. On the palate the wine is deep, full-bodied, focused and rock solid at the core, with impeccable focus and grip, very refined mousse and outstanding length and grip on the poised, balanced and exquisite finish. This is simply outstanding!



Champagne Henriot Cuve 38

95 Points

The wine offers up a beautifully complex nose of lemon, apple, warm biscuits, chalky minerality, white flowers and a nice touch of orange zest in the upper register. On the palate the wine is crisp, full-bodied and impeccably balanced, with a rock solid core of fruit, very refined mousse, excellent focus and complexity and a very, very long, still quite youthful finish. As this is Henriot’s brilliant solera bottling, it already has a lovely touch of secondary layers of complexity on the nose, but it is a young thoroughbred on the palate and will want some extended cellaring to really reach its magical summit of development. Brilliant juice.

