

Millésime 2012 Press Recap



Champagne
HENRIOT



James Suckling

94

A fragrant nose with aroas of apples, pears, brioche and candied citrus. Round, silky and balanced with fine bubbles and a flavorful, minerally finish. Full-bodied with a creamy texture and wonderfully soft fruit. Highlights the balance of the 2012 vintage.

Wine Spectator

93

A firm and focused Champagne, with a subtle overtone of minerally smoke and brine. Lacy in texture and finely knit, this offers layers of yellow apple and pear fruit, marzipan, lemon preserves and aromatic accents of toast and white flowers. Creamy and mouthwatering on the lingering finish.

Wine Advocate

92+

With the 2012 Brut Millésime, Henriot's positive evolution begins to become apparent. It offers up aromas of citrus zest, white flowers, freshly baked bread and green apple, followed by a medium-bodied, brisk and precise palate. Built around a bright spine of acidity and enlivened by a pillowy mousse.

Burghound

92

There is plenty of that toasty/yeasty character Champagne often develops along with hints of poached apple and baked apple. The delicious, round and relatively concentrated medium-bodied flavors possess good depth with a moderate supporting mousse, all wrapped in a complex and lingering finale that is moderately dry.

Jancis Robinson

17.5

Very pale gold, plenty of lively mousse on pouring. Intense, rich and inviting toasty aroma, deep and yeasty with ripe lemon and clementine freshness of fruit. Terrific combination of intensity and freshness, giving an impression of sweetness even though it tastes dry. Toasty on the palate and there's still lovely citrus fruit at the core.



MAISONS & DOMAINES
HENRIOT