



Champagne

HENRIOT

MAISON FONDÉE EN 1808

Vineyard of Champagne

Vineyard structure

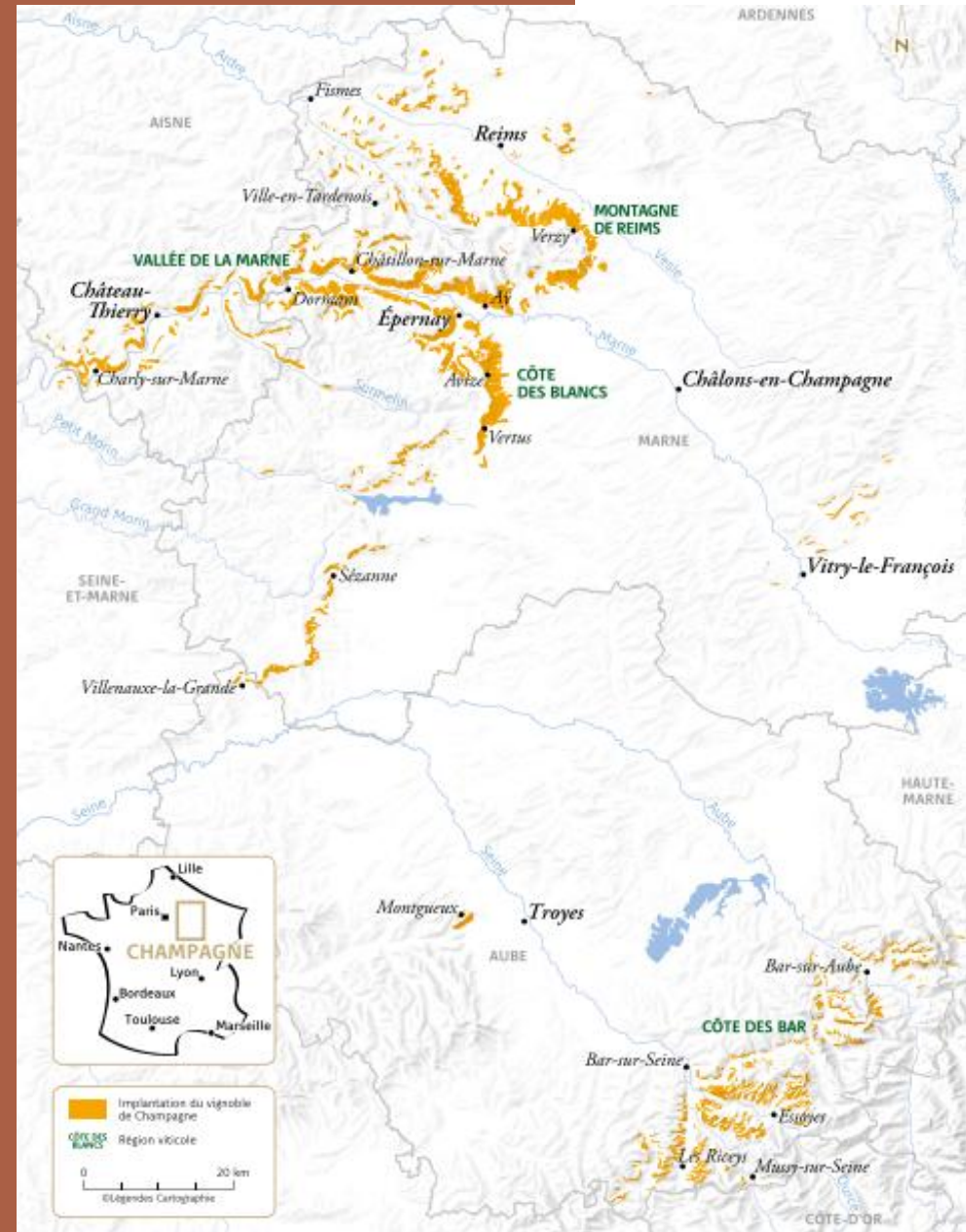
- 34 200 ha (4% of french vineyard)
- 319 crus, 42 Premiers Crus, 17 Grands Crus

Terroir

- Most northerly vineyard in France
- Temperate climate (offering gradual ripening, moderate sugar levels, high levels of freshness)
- Characteristic chalky subsoil (providing sufficient water for the vines, correlated with depth, profile and underlying soil)
- Steep slopes (hillsides with moderate risk of frost)

Grape varieties

- 3 main grape varieties: Pinot Noir (38%), Chardonnay (30%), Pinot Meunier (32%)
- 4 minority grape varieties (0.3% of the vineyard): Pinot Gris, Pinot Blanc, Arbane, Petit Meslier
- Particularity of vinification of white wines from black grape varieties if no maceration of black grapes (juice and skins) is applied.



Maison Henriot : History & commitment



Founding of Maison Henriot

In 1808, Apolline Henriot, the young widow of Nicolas Henriot, founds her own Maison de Champagne. She has been helping her husband to run the cloth and wine trading business for 14 years. Champagne has flowed in her veins for a long time: her father owns vines and her great-uncle, Canon Godinot, is a scientist whose 1718 treatise on viticulture has garnered respect. As owner of vineyards in the heart of the Montagne de Reims in Verzy, Verzenay and Mailly-Champagne, Apolline has a deep love for Champagne, the beauty of its vines and its landscapes.

Apolline's wish

"Illuminate her lands through the creation of a great Champagne"

Key points

- Attachment to the vineyard and its terroirs
- Definition of a savoir-faire in respect of Champagne tradition



Maison Henriot : Belief, vision and fundamentals



A belief

« Wine is written in the vine »

The evolution of the Henriot vineyard over the years has shaped the House's wines. It's highlights have shaped it's creations.

A vision

« Matter is nothing without the spirit that applies to it »

The success of a great Champagne, the storyteller of a vineyard, lies in the definition of a unique savoir-faire.

Two fundamental pillars



An exceptional terroir



A unique savoir-faire

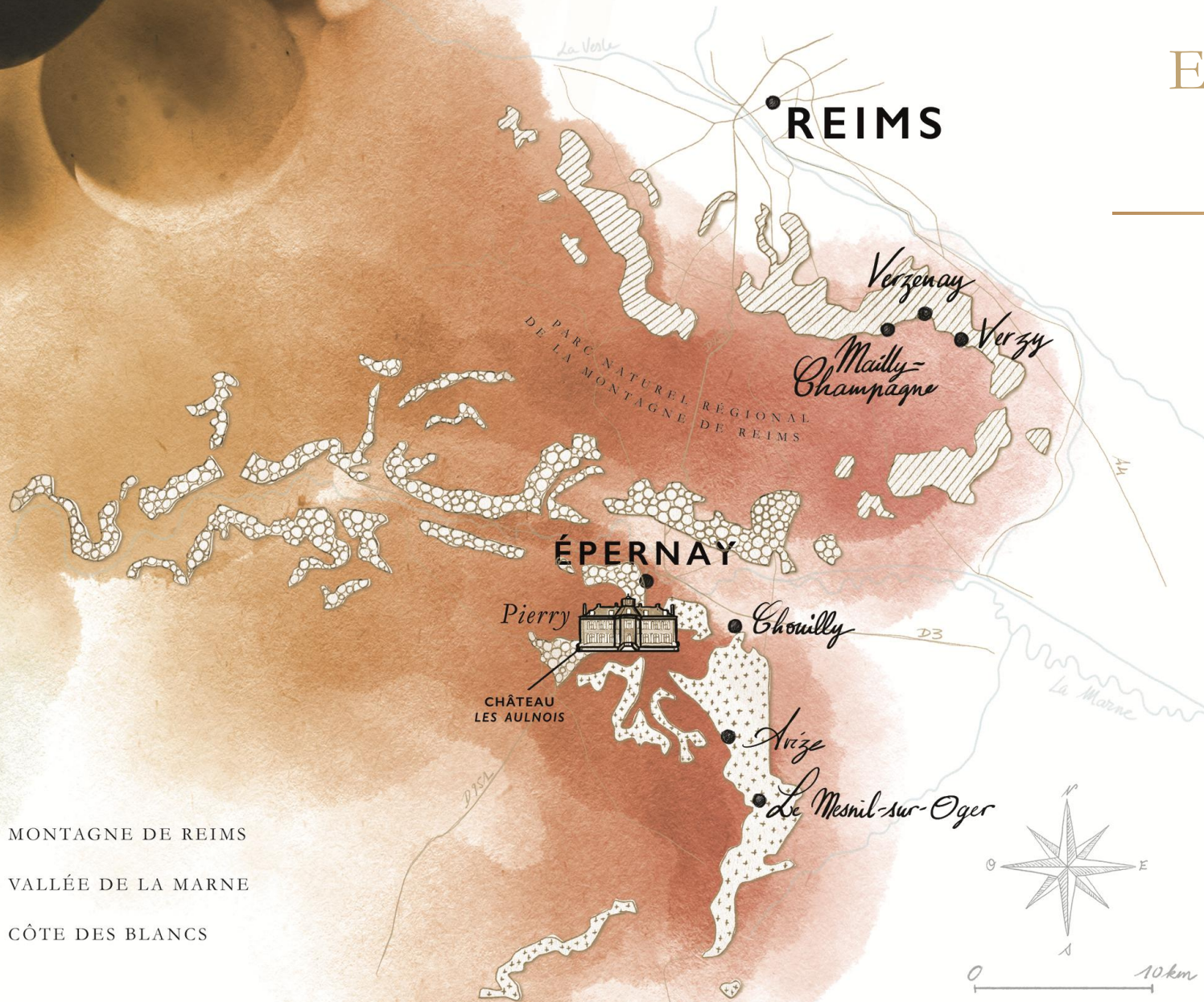
The highlights of the vineyards






Exceptional Terroir and its 3 highlights

1808

Apolline Henriot's vineyard is located in the heart of the Montagne de Reims. It is made up of three crus planted with Pinot Noir grapes: Verzy-Verzenay, Mailly-Champagne.



-  MONTAGNE DE REIMS
-  VALLÉE DE LA MARNE
-  CÔTE DES BLANCS

Henriot Brut Souverain

Henriot Brut Souverain is the historic cuvée of Maison Henriot created by Apolline Henriot in 1808. She aspired to illuminate her lands through the creation of a great Champagne.

With this Champagne, Maison Henriot tells the story of all the crus of its vineyard, making Henriot Brut Souverain a multi-cru, multi-vintage blend of the three main Champagne grape varieties: Chardonnay, Pinot Noir and Meunier.



Around 45% Pinot Noir
45% Chardonnay
10% Meunier

29

Crus
50 to 70% of wines of the year
(base vintage)
30 to 50% of reserve wines
(including our perpetual reserve)



Minimum ageing
3.5 years



Dosage < 5 g/L

Half-bottle 37,5cl - Bottle 75cl -
Magnum 150cl - Jeroboam 300cl

91/100 Wine Spectator 2024
92/100 Bettane & Desseauve 2025



The Terroirs



« MAISON DE NÉGOCE » 120
HECTARES

13%

owned by Maison
Henriot

87%

owned by winegrowing
partners

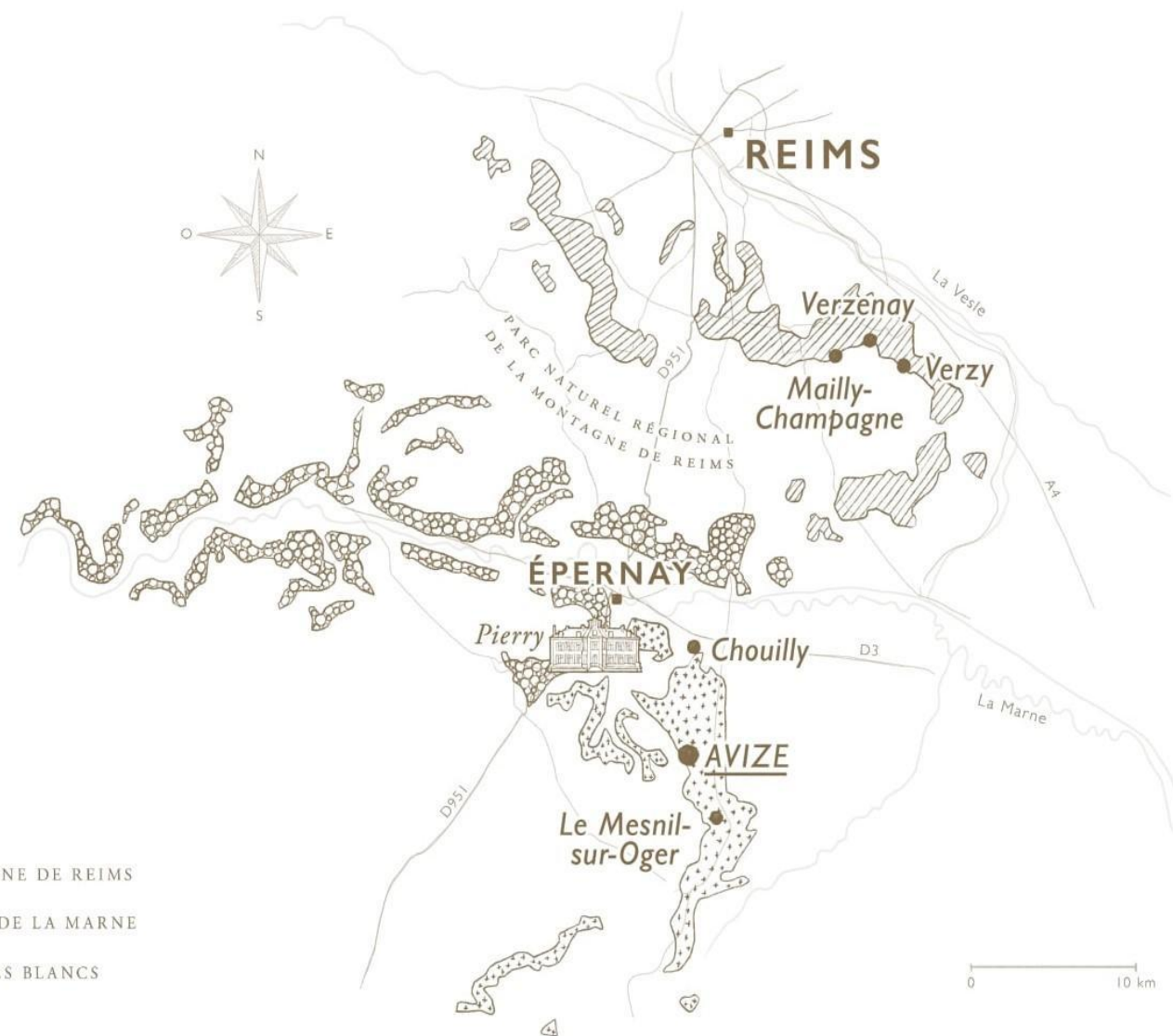
29

crus throughout the Henriot
vineyards

36

partner families with long-
standing relationships

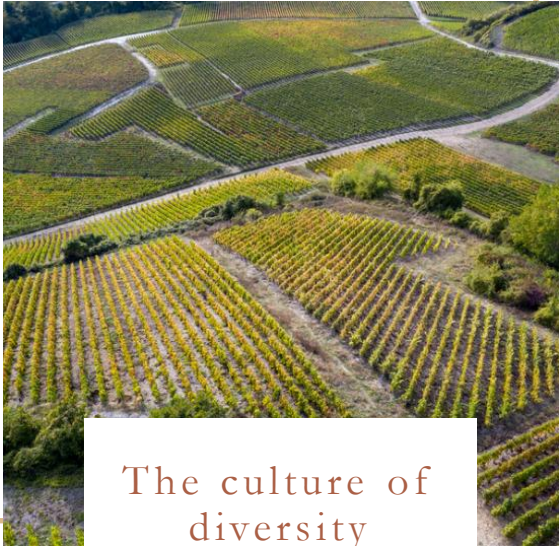
A perpetual quest for excellence through
collaboration, the enrichment of our terroirs
and the creation of distinctive cuvées.



2 historical areas in the Montagne de Reims and Côte des Blancs regions



A Unique savoir-faire

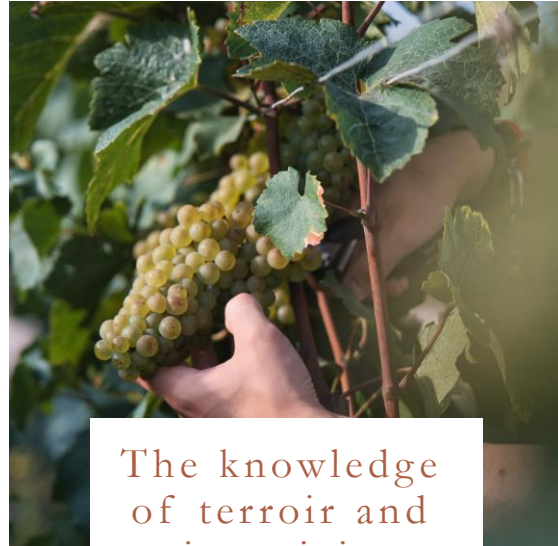


The culture of diversity

Diversity of Crus, plots, technical routes, and growers.

The diversity of the vines creates the generosity of the wines.

To create wines of generosity and complexity that tell the story of a fragmented and diversified vineyard.



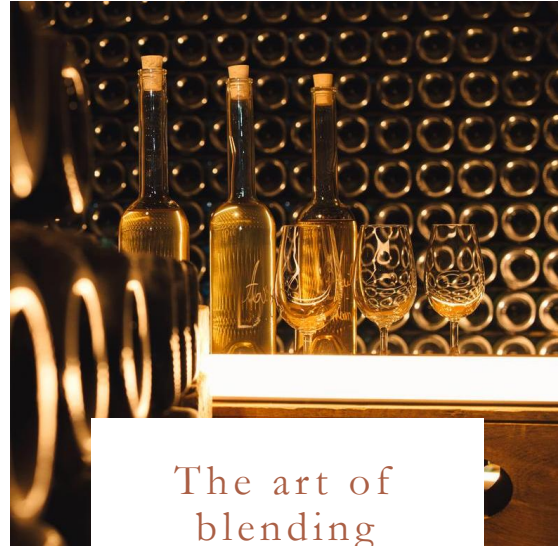
The knowledge of terroir and its origin

The Maison has always been committed to enriching its knowledge of the vine, and its Terroirs for the benefit of great wines.

Working for Champagne.

Perpetuating a historical expertise.

Being precise in its decision.



The art of blending

Diversity of wines, blending of different grape varieties, years, crus and plots.

Ensuring the continuity of the History of the Maison and the style of the wines.

Perpetuating the know-how of Champagne.



Mastering the time

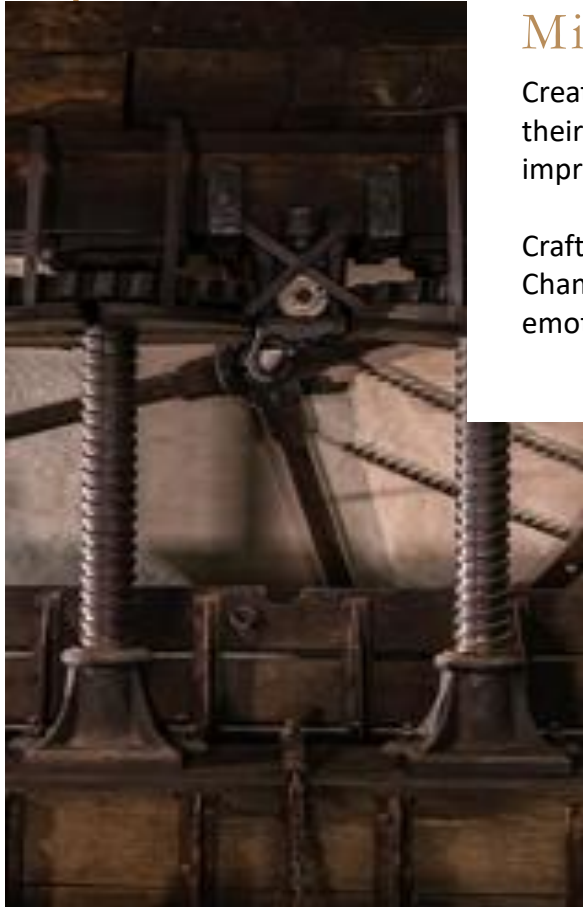
Observation of the vineyard, decision of harvest dates, listening to the wines, creation of blends, aging of reserve wines, aging of Champagnes in cellars.

Ensuring the excellence of Champagnes wines

Transmission of history and heritage.



Maison Henriot identity



Mission

Creating great Champagnes that, beyond their undeniable quality, leave a lasting impression and evoke desire.

Crafting exceptional, memorable Champagnes that are sources of emotion.

Values

Since 1808, Maison Henriot has pursued its vision of excellence in crafting great Champagnes. It is committed to respecting traditions, history, and the Champagne heritage, thereby ensuring its sustainability. Maison Henriot understands the importance of humility regarding past successes and the necessity of resilience in an ever-changing world.

Excellence driven by commitment, tradition, and humility.

Difference

Maison Henriot, deeply rooted in the vineyards and terroirs, creates cuvées that embody their unique characteristics and reflect the rich history of the house. Through precise understanding of terroirs gained from soil analysis, use of AI, climate studies, and collaboration with partner growers.

Maison Henriot crafts Champagnes that narrate the story of the vineyards.



Exceptional Terroir and its 3 highlights

1880

Paul Henriot, 4th generation of the Henriot family, and Marie Marguet, a young winegrower from Côte des Blancs vineyard get married. Three Chardonnay crus were then added to the Henriot vineyard: Avize, Mesnil-Sur-Oger and Chouilly.



Henriot Blanc de Blancs

In 1880, when Paul Henriot 4th generation of the family, married Marie Marguet, from a family owner of Grands Crus in the Côte des Blancs, a new grape variety joined Maison Henriot's vineyard: Chardonnay. In order to pay tribute to it, the Henriot family decided to make a Champagne with the same blending philosophy established by Apolline Henriot in 1808.

After the mildest winter in almost 20 years, and particularly rainy, it is a very dry, warm and sunny spring that takes place. The summer then appeared with a return of rain and coolness to finally end with ideal temperatures and a dry climate, favorable to the maturation of the grapes. It is therefore a year of contrasts and brutal alternations which nevertheless endowed nature with exceptional fruits.



100% Chardonnay

12

Crus
50 to 70% of wines of the year
(base vintage)
30 to 50% of reserve wines
(including our perpetual reserve)



Minimum ageing
4 years



Dosage < 5 g/L

Half-bottle 37,5cl - Bottle 75cl -
Magnum 150cl - Jeroboam 300cl

95/100 IWSC 2024

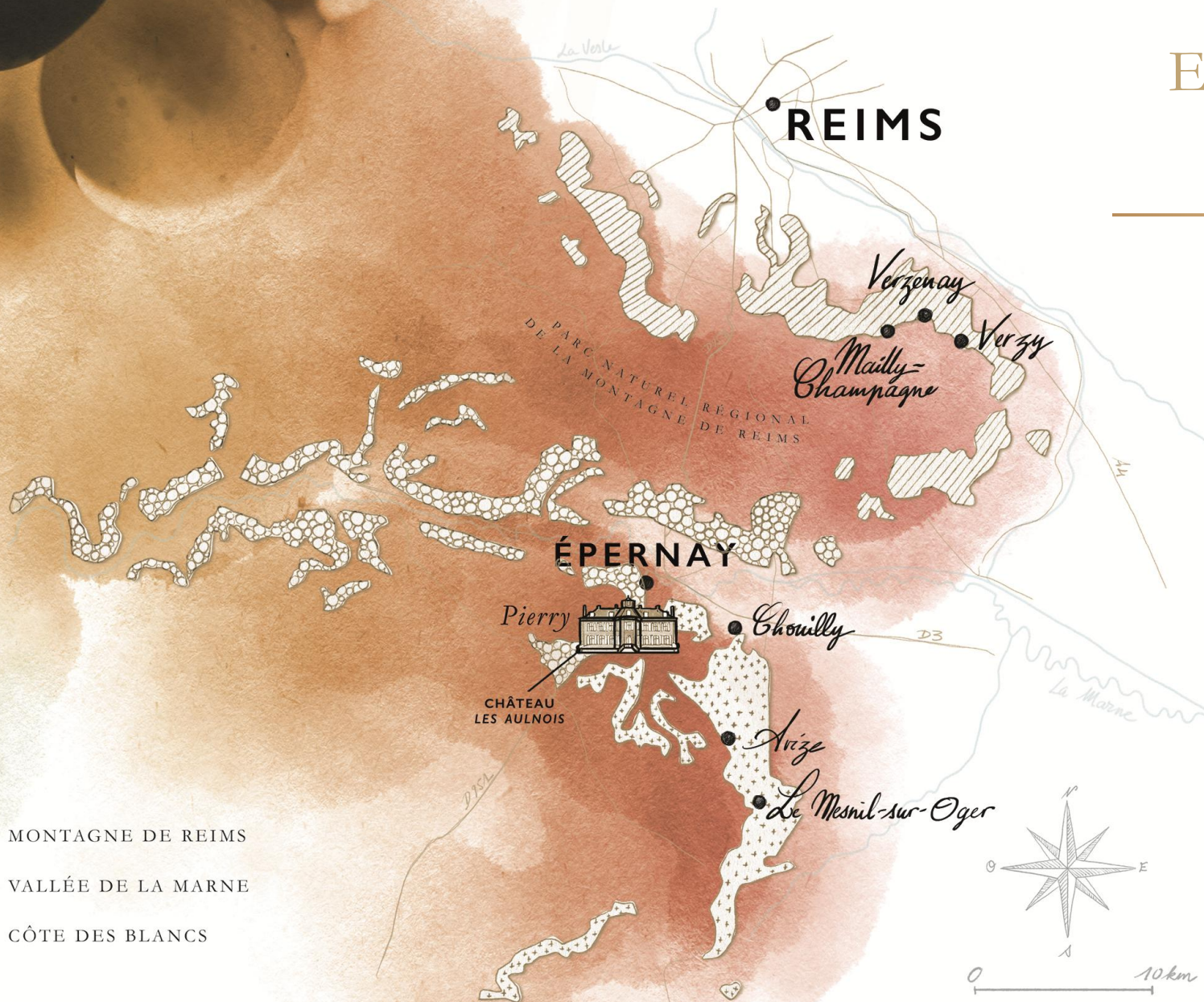
93/100 Wine Spectator 2024 - Alison Napjus



Exceptional Terroir and its 3 highlights

From 1880 to today

Since 1880, the vineyard has expanded, mainly in the historic areas of the Maison Henriot: in Montagne de Reims and Côte des Blancs. Today, it comprises 29 crus.

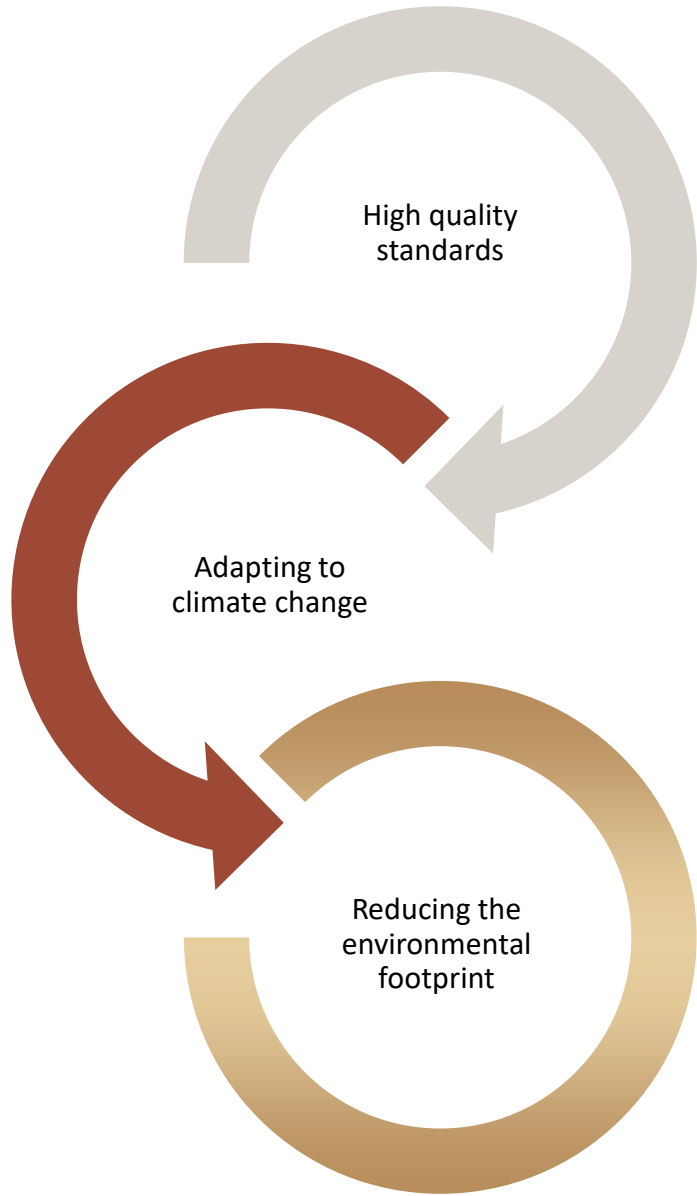


MONTAGNE DE REIMS

VALLÉE DE LA MARNE

CÔTE DES BLANCS

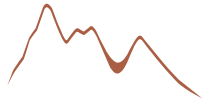
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The alliance terroirs project

Founded in 2020, the Alliance Terroirs project defines and coordinates the initiatives and tools that are used to analyse terroirs, adapt viticultural practices to benefit the vine and the environment, and make the Champagne vineyards more sustainable.

The project is articulated around 3 pillars :



Understanding
the terroirs

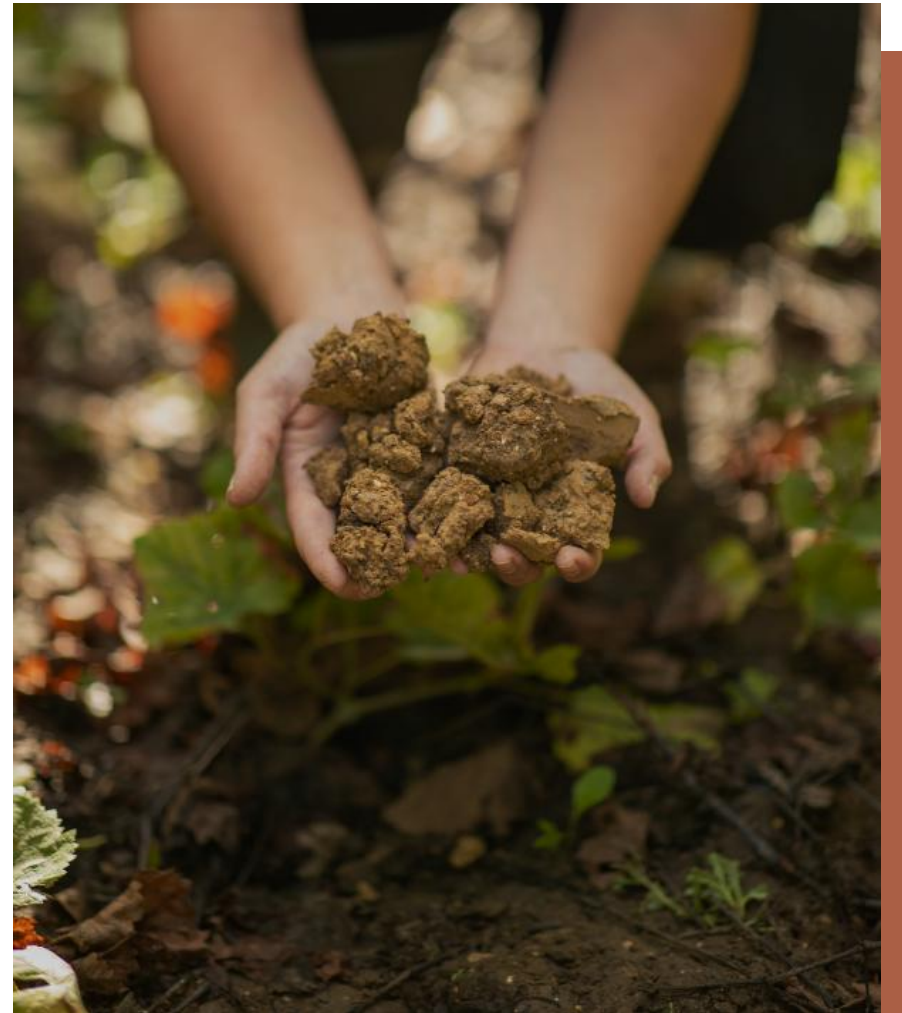


Adapting the
viticultural
practices



Ensuring the
sustainability of
champagne

As part of the Alliance Terroirs project, Maison Henriot is strengthening its knowledge of the vineyard as it adapts its viticultural practices to each terroir. With climate changing, it has become essential to protect and encourage biodiversity, and careful observation is part of daily vineyard life. For this reason, Maison Henriot has decided to convert to organic viticulture. The certification involves using exclusively natural products and requires a greater understanding of the vine, as well as more frequent human presence in the vineyard.





œnologie at Henriot

— H —



Winemaking process



Objective

Reveal the terroirs
Preserve the primary character of the grapes

Development

Experiment to preserve the characters of the terroirs and the signature of Henriot Champagnes with climate change and sustainable ambition

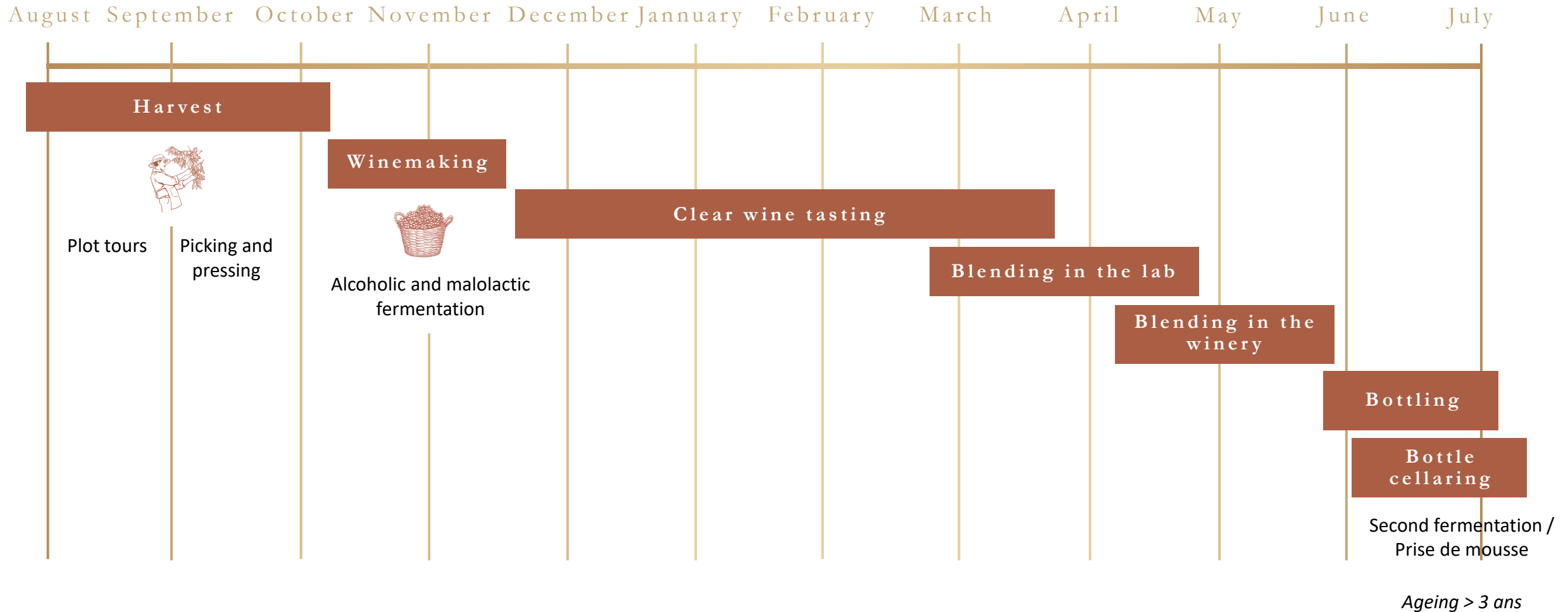


Rules

No technical interventions
Same winemaking process for all the wines
100 % stainless steel tanks
100 % malolactic fermentation
Time let to the wines at every step
Neutral and natural approach



Henriot Savoir-Faire : Winemaking process chronology





Henriot Champagnes

Maison Henriot's cuvées tell the story of the vineyard, reflect its highlights, reveal nature and demonstrate a unique savoir-faire



Key elements of Henriot creations

Vineyard, diversity, terroir approach, blending, mark of time, distinctive aromas, influence of a single year



Henriot tasting markers

Generosity
Distinction
Elegance
Freshness



Henriot Millésime 2014

Henriot Millésime is the interpretation of a singular year, the reflection of the terroirs characteristic of that year, according to the Maison. Thus, each vintage is a unique creation, with its own selection of wines for the blend and its own specific aromatic expression.

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50% Chardonnay
50% Pinot Noir

100%

6 Crus Premier and Grands Crus
Trépail, Verzy, Verzenay, Avenay in
Montagne de Reims
and **Avize, Vertus** in *Côte des Blancs*



Minimum ageing
8 years



Dosage at 5g/L
Bottle 75cL

96/100 IWSC 2024

93/100 Decanter –Tom Hewson 2024



Henriot Rosé

Henriot Rosé is one of Maison Henriot's most unexpected creations. After several years of testing, this cuvée officially joined Henriot's Champagne collection in the early 1980s, with the 7th generation of the family. Henriot Rosé is a quest for singular aromas, obtained by blending specific vintages and years.

Henriot Rosé is a multi-vintage blend as well as a blend of the three main grape varieties in Champagne: Pinot Noir, Chardonnay and Meunier. Each year, the cuvée is produced from a selection of grapes with distinctive aromatic freshness and minerality. The cuvée is also blended with still red wine from a parcel nestled in the heart of the Aÿ Cru.



Around 60% Pinot Noir - 30%
Chardonnay - 10% Meunier

8-10% of red wine (Pinot noir) – blended
rosé from Aÿ GC
60 to 80% of wines of the year
(base vintage)
20 to 40% of reserve wines



Minimum ageing
3 years



Dosage < 7g/L

Bottle 75cl - Magnum 150cl

92/100 Wine Spectator 2024 - Alison Napjus



Champagne Collection

SIGNATURE CUVÉES



EXCEPTIONAL CUVÉES



RARITIES



Henriot Cuve 38 Edition 6

Henriot Cuve 38 was born on 1990 from the desire of Joseph Henriot, the 7th generation of the Henriot family, to pay tribute to one of the fundamental principles of the Maison Henriot savoir-faire: the Art of Blending.

Each year, Joseph brings in an extract from the new harvest and tastes the resulting blend. It was only 17 years later, following the blending of the 2007 harvest, that Joseph Henriot decided to bottle this creation, which was then named after its original vat: Cuve 38.

Since its first bottling, a new edition of Henriot Cuve 38 is elaborated each year. The 6th edition of Henriot Cuve 38 is composed of wines from every successive harvests from 1990 to 2012. These wines are exclusively from 4 Grands Crus of Chardonnay from the Côte des Blancs.



100% Chardonnay
Years of harvest : 1990 to 2012

100%

Grands Crus
**Avize, Le Mesnil-Sur-Oger, Oger,
Chouilly** in Côte des Blancs



Minimum ageing
8 years



Dosage at 5g/L
Magnum 150cl
(1000 magnums per edition).

