



# Henriet-Bazin

<u>Country</u>	France
<u>Region</u>	Champagne
<u>Appellation(s)</u>	Champagne 1er Cru, Grand Cru
<u>Producer</u>	Marie-Noelle Henriët-Rainon
<u>Year Founded</u>	1890
<u>Annual Production Total</u>	5,000 cases
<u>Farming</u>	Organic Non-Certified
<u>Harvest Method</u>	Manual
<u>Total Estate Size</u>	7.75 ha
<u>Social Media</u>	instagram; champagne_henriet_bazin



The Domaine is located in the Village of Villers-Marmery on the Eastern side of the Montagne de Reims. Contrary to the predominating Pinot Noir of the Montagne de Reims region as a whole, Villers-Marmery is 1er Cru and planted 98% to Chardonnay. This is because of the finely crushed chalk that rises to the top layer of soil and which is very accessible to the roots. In the vineyards of neighboring villages, Grand Crus Verzy and Verzenay (where the Henriët family also own plots) the chalk is deeper within the subsoil and exists as a mass or in large chunks rather than a crushed and accessible part of the topsoil. Still the vines reach deep here and we are told that the North Eastern exposure favors a profound extraction of the soils mineral influence as the vines work harder to get the nutrients they need. The total holdings of Henriët-Bazin in the three villages amounts to almost 6 Hectares in 37 separate parcels.

Marie-Noelle Henriët- Rainon is the 5th generation of Vigneron having succeeded her Dad, Daniel Henriët who is still a large presence and remains a great source of wisdom at the domain today. The primary fermentations are spontaneous and take place in tank. Malolactic tends to be a decision based on vintage characteristics but full malo is the norm. Blending takes place as a collaboration of Daniel, Marie-Noelle, her husband Nicolas and an oenologist friend but ultimately it is Marie Noelle who rules. Wines are kept on lees minimum 3 years for the NV and minimum 6 for the Vintage wines. dosage tends to be around 7-8g/l

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Vineyard Area</u>
Blanc de Blancs 1er Cru NV Brut	100% chardonnay	20-50 years	chalk	3 ha
Blanc de Blancs 1 er Cru 'Cuvée Marie-Amélie'	100% chardonnay	53 years	chalk	3 ha
Blanc de Noir Grand Cru	100% pinot noir	20-50 years	silt and alluvium	3 ha
Rosé Grand Cru	50% chardonnay, 50% pinot noir	20-50 years	chalk	6 ha

**Blanc de Blancs 1er Cru NV Brut** - 100% chardonnay from the chalky slopes of Villars Marmery. 20-50 year old vines planted to East and Northeast facing slopes. Base wines aged nine months *sur lies*. Aged a minimum of 3 years *sur lattes*, dosage 8 g/l. 70% of the blend is vintage 2015, 30% is reserve wines from 1968-2013.

**Blanc de Blancs 1er Cru "Cuvée Marie-Amélie"** Named for their daughter. Single vintage wine from selected parcels in Villers-Marmery. Vines planted to chalk soils in 1966. Base wine which is all 2012 aged nine months *sur lies*. Minimum of six years aging *sur lattes*. Zero dosage. 350 case production in 2012.

**Blanc de Noir Grand Cru Verzy, Verzenay** - 100% pinot noir planted to soils of chalk, silt and alluvium. The blend is 70% of harvest 2015 and 30% reserve wines of a solera begun by Daniel Henriot in 1968. Each year wine is added from the recent harvest and wine is taken out to blend with the current vintage. Aged 3 years *sur lattes*. For this bottling dosage is 7.5g/l.

**Rosé Grand Cru Verzy, Verzenay** - Vines planted to pure chalk soils. 19% of the blend is Pinot Noir vinified as a still red wine. 50% is blanc de Noir from Pinot Noir and 50% is Chardonnay. This large percentage of still red wine results in a very vinous and powerful Rose. 70% of harvest 2015 and 30% reserve wines of a solera begun in 1968. Vinified nine months *sur lies* Aged 3 years *sur lattes*. Dosage 7.5g/l.