

# Henriet-Bazin, Montagne de Reims, Verzy, Verzenay, Villers-marmery

## General Info

**Country:** France

**Region:** Champagne

**Appellation(s):** Champagne 1er Cru, Grand Cru

**Producer:** Marie-Noelle Henriët-Rainon

**Year Founded:** 1890

**Annual Production Total:** 5,000 cases

**Farming:** Organic Non-Certified

**Harvest Method:** Manual

**Total Estate Size:** 7.75 ha



## Henriet-Bazin, Montagne de Reims, Verzy, Verzenay, Villers-Marmery

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 is Marie Noelle's art form and the end results are masterpieces. 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.

## The Wines

### Rosé Grand Cru 'Cuvée Léonard'

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 2018 and 30% reserve wines of a solera begun in 1968. Vinified nine months sur lies Aged 3 years sur lattes. Dosage 7g/l. Current release disgorged June 2022

**Blanc de Noirs Grand Cru**

100% pinot noir planted to soils of chalk, silt and alluvium. The blend is 70% of harvest 2018 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 7g/l. Current release disgorged June 2022. 92 pts - Wine Enthusiast, December 2020

**Blanc de Blancs 1er Cru  
Villers-Marmery**

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 7 g/l. 70% of the blend is vintage 2018, 30% is reserve wines from 1968-2013. Current release disgorged June 2022. 91 pts - Wine Enthusiast, December 2020

**Blanc de Noirs Cuvée  
Meunier**

100% pinot meunier from a single parcel called "La Sente au Beurre" in soils of marl over limestone, facing southwest. Base wine is from 2017 and is aged for nine months in enamel lined tanks. Aged in bottle sur lattes for a minimum of 3 years. Dosage 8 g/l Current release disgorged June 2022

**Blanc de Blancs 1er Cru  
Villers-Marmery 'Cuvée  
Marie-Amelie' 2014**

Named for their daughter. Single vintage wine from selected parcels (Clos – Fosses – Alouettes) in Villers-Marmery. Vines planted to chalk soils in 1966. Base wine which is all 2014 aged nine months sur lies. Minimum of six years aging sur lattes. Zero dosage. Disgorged April 2022.