



CHAMPAGNE
HENRIOT
MAISON FONDÉE EN 1808



TECHNICAL SHEETS

CUVÉE DES ENCHANTELEURS

The story of a historic vineyard

In 1808, when Apolline Henriot founded the House, her vineyards were situated in the heart of the Montagne de Reims, spanning the crus of Verzy, Verzenay, and Mailly-Champagne.

In 1880, the marriage of Paul Henriot (4th generation) to Marie Marguet, whose family owned Grands Crus in the Côte des Blancs, brought three new crus to the Maison Henriot estate: Avize, Le Mesnil-sur-Oger, and Chouilly.

Born from this union of the Montagne de Reims and the Côte des Blancs, the Cuvée des Enchanteleurs symbolizes the encounter between Terroirs and vintages, power and elegance, man and time.

The year 2015

The 2015 vintage stands among Champagne's emblematic years, a warm, dry, and radiant summer marked by exceptional sunshine and ideal ripening conditions.

A few welcome rains in August brought freshness and balance, yielding grapes both concentrated and finely structured.

The harvest, perfectly ripe, revealed chiselled, linear Chardonnays and dense, generous Pinot Noirs of rare aromatic intensity.

The art of Blending

Cuvée des Enchanteleurs 2015 is crafted exclusively from the six founding Grands Crus of Maison Henriot.

An equal blend of Chardonnay and Pinot Noir, this cuvée is only created in exceptional years, when nature offers a flawless expression of these terroirs.

Each bottle then ages for over ten years in the quiet darkness of our cellars, reaching perfect harmony and balance.

This blend reflects Henriot's philosophy, a dialogue between place, grape, and time, where each element finds its rightful place, free from excess or artifice.

Words of the cellar master

"The 2015 vintage offers a solar, generous expression, perfectly balanced by the freshness and salinity that define Henriot's terroirs.

Cuvée des Enchanteleurs 2015 reveals a wine of structure and energy: Chardonnay brings purity and tension, while Pinot Noir unfolds depth and texture.

On the palate, precision reigns, yellow fruits, candied citrus, acacia honey, and a long, mineral finish.

A Champagne of emotion and light, made for longevity and memory."

*Alice Tétienne,
Cheffe de Caves de la Maison Henriot*

Blending

50% Chardonnay - 50% Pinot Noir

Crus: Verzy, Verzenay, Mailly-Champagne in Montagne de Reims and Avize, Chouilly, Le Mesnil-sur-Oger in Côte des Blancs

100% Grands crus

At least 10 years of ageing

Dosage 3,5g/L

Recommandations

Serving temperature 9 - 12°C

Bottle format

Bottle 75cl, with or without individual wooden gift box.



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