

FAMILY WINE MERCHANTS SINCE 1906

Champagne Henri Giraud MV16

 Price
 £150.00

 Code
 HENR050

A distinct and unique style of Champagne from one of the oldest Champagne Houses in France.

Tasting Notes:

The wine is refined, displaying a creamy texture and effortless integration. Flavours of baked fruit pie, plums, bread dough, crystallized honey, ground clove, coconut flakes and ginger on the finish.





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ABV 12% Size 75cl Drinking Window Drink now Country France Region Champagne Area Vallee de la Marne Sub Area Aÿ Type Champagne Grape Mix 80% Pinot Noir, 20% Chardonnay Genres Vegan, Vegetarian Vintage Multi Vintage Body Rich, full flavoured and toasty Producer Champagne Henri Giraud is the oldest Champagne house still owned by its founding family – the Giraud-Hémart family has farmed vines at Aÿ since 1825. However, it is only since current head Claude Giraud took over that the wines have been released under the family name. What makes this producer so exiting is the lack of stainless steel in their winemaking. They favour the use of terracotta, lack of stainless steel in their winemaking. They favour the use of terracotta, sindstone, concrete eggs and most importantly, Argonne oak casks. (Trees from the historic Forest of Argonne have been used in the production of Champagne for ten centuries.) Although the popularity of virification in oak is growing in centuries. Plance and the production of Champagne for ten centuries. Plance heave been used in the production in oak is growing in one the still relatively rare, but it places Henri Giraud in the illustrious company of the likes of Krug, Jacques Selosse, Billecart-Salmon and Bollinger. Read more online	Specification	
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Food Matches Fabulous to drink on its own or with your favourite fish dish	Closure Type	Cork
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