HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Champagne Henri Giraud Esprit Nature



Price	£49.99
Code	HENR045

Described by leading wine critic Robert Parker as "the finest Champagne house virtually no one has ever heard of" and according to Decanter magazine "Esprit Nature is the perfect entry-level Champagne for lovers of vinous and dense Champagne."

Tasting Notes:

Predominantly Pinot Noir with a splash of Chardonnay, this full-bodied Champagne has marked oak influence and richness. Peach, pear, apple pie, lemon curd, almond biscotti, toasted hazelnuts, brioche, vanilla, peppery spices, wood, freshly ground coffee, and red berries and cream topped with mint leaves. In other words - fantastic!

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Specification	
ABV	12%
Size	75cl
Drinking Window	Drinking now
Country	France
Region	Aÿ
Type	Champagne
Grape Mix	80% Pinot Noir, 20% Chardonnay
Genres	Practising Organic, Vegan, Vegetarian
Vintage	NV
Style	Brut Nature
Body	Rich, full flavoured and toasty
Producer	Champagne Henri Giraud
Producer Overview	Champagne Henri Giraud is the oldest Champagne house still owned by its founding family – the Giraud-Hémart family has farmed vines at Aÿ since 1625. 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 exciting is the lack of stainless steel in their winemaking. They favour the use of terracotta, sandstone, 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 vinification in oak is growing in Champagne, it is 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**
Closure Type	Cork
Food Matches	As an aperitif or with white fish and meat