

CHAMPAGNE HENRIOT – MAISON FONDÉE EN 1808 A REIMS – FRANCE – SOVERAIN BRUT – 12%

VISUAL ANALYSIS: brilliant, golden yellow and as regards the effervescence the bubbles are fine, numerous and persistent

OLFACTORY ANALYSIS: cream bun, curry, lemon, baker's yeast and white flowers.

GUSTATIVE ANALYSIS: it is like eating a ripe yellow apple; it gives you a spectacular softness and the final is lemon flavoured with a light bitterish tendency.

WINE-FOOD COMBINATION: Patagonian ham (jamón patagónico de vacuno)

- The salivation and the bubbles cut through the fatness of the cold cut
- The sweet tendency of the ham is counterbalancing the final bitterish tendency of the wine

MY PERSONAL OPINION: there are the whole ingredients, at the nose and at the mouth, to determine as a place of origin the Champagne zone.

This sensation of smooth is probably functional to the target of preparing the taste buds to a mission of discovery the new emotions which consists in a soft statement of noble neutrality. The final objective of this sparkling wine is the equilibrium of the mouth sensations to define the Champagne as a wine for every occasion.