



Revue de Presse
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Henriët-Bazin
CHAMPAGNE



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MAGAZINE



Le Point

THE AUSTRALIAN



Robert Parker's
Wine Advocate

Stephen Tanzer's
INTERNATIONAL WINE CELLAR

VIEW FROM THE CELLAR



Guide Hachette des Vins

Edition 2014

Cuvée Carte Or 2007

Ce 2007 comprend 60% de Pinot Noir marié au Chardonnay. Son nez de fruits blancs mûrs précède un palais souple, un peu grillé, qui finit sur une agréable pointe amère. Un champagne à la fois vineux et frais, qui pourra accompagner une viande blanche.

Blanc de Blancs Cuvée marie-Amélie 2008

Mêle au nez l'amande, les fleurs et une touche végétale de thé vert. En bouche, il apparaît rond, vineux, assez bien dosé. Il s'accordera avec un capaccio de st-Jacques.



Magazine Le Point

décembre 2013

Cuvée Carte Or 2007

Nez épicé, poivré, bouche tendue, vive, droite, dosage discret, minéral, pain grillé en finale, long, très fin.

17/20

Blanc de Noirs Extra-Brut

Grand cru. Nez chatoyant, épicé, sous-bois, coing, bouche pure, bien marquée pinot, mûre, gelée de sureau, matière et fraîcheur en finale, joli fruit.

16.5/20

94

Henriet-Bazin

2007

Millésime Carte Or Brut Premier Cru

Champagne Blend

Champagne

93

Henriet-Bazin

2008

Marie-Amélie Blanc de Blancs Fleur de Vigne Brut

Chardonnay

Champagne

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Henriet-Bazin

NV

Blanc de Noirs Grand Cru Brut

Pinot Noir

Champagne

90

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Sélection de Parcelles Premier Cru Brut

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Blanc de Noirs Grand Cru Extra Brut

Pinot Noir

Champagne

85

Henriet-Bazin

NV

Grand Cru Rosé Brut

Champagne Blend

Champagne



Marie Noëlle Henriët-Rainon's village, Villers-Marmery (just south of Verzenay and Verzy), is known as the sole Montagne de Reims outpost to be dominated by Chardonnay, although only one of the wines I sampled from her this year was.

The Henriët-Bazin NV Brut Blanc de Blanc L36 smells of apple cider and lightly roasted peanut. Creamy and expansive on the palate, it mingles baked apple with almond cream, peanut butter, and piquant peach kernel that, along with alkaline and stony notes as well as suggestions of legume sprouts, serve for considerable counterpoint. There is a slight sense of opacity to the finishing flavors and the mousse here is a bit coarse; but this flavorful, distinctive cuvée is well worth employing at table over the coming year.

The Henriët-Bazin NV Blanc de Noirs Disg. 2/2013 is 100% Pinot and based on vintage 2009. Aromas of smoky black tea, toasted hickory nut, and lime rind anticipate the piquancy delivered on a palpably dense and brightly citric palate. Fresh lime and sappy apple with prominent pip bitterness and skin chewiness make for an invigorating if phenolically slightly coarse finish. Like the Blanc de Blancs from this producer that I tasted alongside, here is highly flavorful and distinctive Champagne for enjoying over the coming year

VIEW FROM THE CELLAR

John Gilman

Issue 46 - 2013 Champagne Review

D. Henriët-Bazin Blanc de Noirs "Grand Cru" Extra Brut NV (Villers-Marmery)

The current release of Henriët-Bazin's Blanc de Noirs "Grand Cru" Extra Brut was disgorged in February of 2013 and is comprised entirely of pinot noir sourced from the two fine villages of Verzy and Verzenay. Thirty percent of the blend is made up of reserve wines and the cuvée was aged thirty months on the lees prior to disgorgement, so the lion's share of this bottling hails from the 2010 vintage (unless my math is off). The wine is lovely, wafting from the glass in a blend of apple, peach, sourdough, lovely soil tones, a nice touch of savory notes and an exotic touch of lavender in the upper register. On the palate the wine is deep, full-bodied, young and complex, with a fine core of fruit, good acids, slightly larger than ideal bubbles, and very fine length and grip on the youthful finish. This wine needs a couple of years in the cellar to really blossom, but it is very long on personality and the only thing that keeps its score down a touch is the larger mousse.

2015-2025+. 90+.

D. Henriët-Bazin "Sélection des Parcelles" Premier Cru Brut NV (Villers-Marmery)

The Sélection des Parcelles cuvée from Henriët-Bazin is a fifty-fifty blend of chardonnay and pinot noir and was disgorged in January of 2013. This is an excellent wine that offers up a deep and vibrant bouquet of delicious apples, pears, chalky minerality, just a touch of pastry cream, rioche and lemon blossoms. On the palate the wine is deep, full-bodied, crisp and young, with impressive elegance, refined mousse, zesty acids and excellent length and grip on the poised and snappy finish. This will need a year or two in the cellar to really come into its own, but it will be outstanding.

2014-2030. 91+.

2006 D. Henriët-Bazin "Cuvée Marie-Amélie" Blanc de Blancs Brut (Villers-Marmery)

The 2006 Cuvée Marie-Amélie from Henriët-Bazin is a lovely wine on both the nose and palate, with only slightly larger bubbles keeping the score down a touch, as the complexity here is very impressive. The superb bouquet is a ripe and pure blend of pear, peach, brioche, a lovely base of chalky soil tones, hazelnuts and a gentle topnote of spring flowers. On the palate the wine is deep, full-bodied and complex, with a fine core of fruit, excellent focus and balance, the aforementioned (ever so slightly) larger bubbles, crisp acids and lovely length and grip on the blossoming finish. Structurally, this wine could use a year or two more in the cellar to really unwind fully, but the aromatics and flavors are already starting to show some lovely secondary

layers of complexity that makes it very approachable already. 2014-2025+. 90.

WHATEVER happens today, you'll probably feel like a drink by the time Antony Green starts banging on about the swing in Eden-Monaro. Commiserating or celebrating, I suspect it'll be a flute of something fizzy you'll reach for (even if you're reading this on Sunday - in which case, you'll need that bubbly to dull the pain or keep the party going).

Either way, I think you deserve something delicious and French to transport you from all the election awfulness. So I've selected a few superb grower champagnes for your delectation.

The "grower" tag is applied to those producers in the Champagne region who both grow their own grapes and make their own wine - as opposed to selling the fruit to one of the major champagne houses (whose brands are well-known but whose wines - much like our own major parties' policies - are often bland and interchangeable). Grower champagnes are the sparkling wine equivalent, if you like, of independent candidates: they add colour, life, and an alternative to the mainstream.

I loved the fresh Golden Delicious-like fruity bite of the Henriët-Bazin Extra Brut.

The epitome, really, of what grower champagnes can be, thanks to low yields in the vineyards, extended maturation and fastidious attention to detail.

Here's cheers to the independents, I say.



Brad Baker. Issue 17/ Nov 2013

The following wines are my favorites from this issue (Yellow Box Wines). These aren't necessarily the highest rated wines of the issue, but those that have made the greatest impact on me :

2008 Henriët-Bazin Cuvée Marie-Amélie Blanc de Blancs.

Situated on the northeastern side of the Montagne de Reims, Henriët-Bazin possesses 36 vineyard plots of Chardonnay and Pinot Noir, covering 6.02 ha in their home village of Villers-Marmery and neighboring villages Verzy and Verzenay. The family also owns around 1.5 ha of Pinot Meunier in the Massif St. Thierry area, but they do not yet use any of these grapes in their wines. Currently, fifth-generation vinegrower and winemaker Marie-Noëlle Rainon-Henriët runs the show, having recently taken over for her father, Daniel Henriët.

Despite absolutely stellar expressions of Chardonnay and Pinot Noir, these wines have stayed low under the radar. While they are quite a different beast compared to Cote des Blancs Chardonnay or Bouzy Pinot Noir, they are intensely fruity, commanding Champagnes. Highlighted by ripe, lush Chardonnay and sharply mineralled Pinot Noir, these are wines that both please a crowd and encourage contemplation. My favorite wine in the range? The prestige Cuvée Marie-Amélie Blanc de Blancs, which is a stunning example of Chardonnay from anywhere, let alone Villers-Marmery. It takes you on a doughy, fruity and mineral-filled ride, and the 2008 vintage is a true stunner. The NV Blanc de Noirs Brut and NV Rosé cuvées are other favorites of mine, although the entire range is highly recommended and worth searching out.



Brad Baker. Issue 17/ Nov 2013

***** Villers-Marmery + 2008 = a Very Special Wine *****

2008 D. Henriët-Bazin Cuvée Marie-Amélie Blanc de Blancs

Rating	Potential
88-90	90-92

A tasty treat that is everything that I love about Villers-Marmery Chardonnay, this wine has plenty of fresh, juicy orange, doughy white bread, and a crisp, clean mineral finish. Fuller in body than a typical Côte des Blancs Chardonnay, this wine drinks perfectly with richer seafood and poultry dishes. Still young and with plenty of room for improvement, this is hard to resist right now. An excellent wine that is priced fairly and is well worth seeking out.

NV D. Henriët-Bazin Rosé - pure 2008

Rating	Potential
85-87	86-88

This wine typifies a refined, dried, dark cherry, and mineral-driven Rosé of particular elegance. The high percentage of still Pinot Noir red wine gives the wine not only a deep color, but a lovely Burgundian character as well. The fact that this is pure 2008 doesn't hurt either, as its excellent acidity and good ripeness can attest - the end result is perfect balance on a palate that should flesh out a bit over time as the dark berry flavors take control. A wonderful example of top-notch Verzenay and Verzy Rosé.

NV D. Henriët-Bazin Sélection de Parcelles - 2009 base

Rating	Potential
87-89	87-89

An exceptional non-vintage wine, this is open and full of fruit, but with ample complexity and bite. This starts off with fresh apple, orange, and a touch of grapefruit before yeasty, bitter red citrus and mineral flavors take over, driving right on through a long, firm, mouth watering finish. A delicious bottle of Champagne sold at a price that is far beneath its quality - very highly recommended.

NV D. Henriët-Bazin Blanc de Noirs - 2009 base

Rating	Potential
86-88	87-89

A lovely combination of biscuit, red fruit, and zesty minerality make for a full, yet elegant bottle of bubbly that describes its base vintage (2009) perfectly. Plenty of juicy cherry, strawberry, and raspberry blend with orange and tangerine to give this a fruit-forward feel, but the honey, biscuit dough, and bright mineral notes have created extra dimension as well. An enjoyable bottle, it will only get better over the next five years as berry and biscuit overtones come more to the front. Highly recommended - this delivers amazing value.

Josh Raynolds

NV D. Henriët-Bazin Blanc de Noirs Grand Cru Extra Brut

(100% pinot noir): Pale peach skin color. Pungent aromas of redcurrant, orange zest and fresh herbs, with a bright mineral overtone. Fleshy but emphatically dry, offering bitter blood orange and pear skin flavors and a strong anise quality. Closes tangy and long, with dusty mineral and floral notes hanging on.

90

NV D. Henriët-Bazin Blanc de Noirs Grand Cru Brut

(all pinot noir; made with 30% reserve wines, from a solera that was started in 1968 and runs up to 2007; L63): Limpid onion skin color. Red berries and dried rose on the pungent, lees-accented nose. Sappy, tightly focused strawberry and bitter orange pith flavors show very good clarity, with a hint of candied ginger contributing sweetness. A smoky note builds with air and carries through the long, spicy finish, with the orange note echoing.

90

NV D. Henriët-Bazin Selection de Parcelles Premier Cru Brut

(a 50/50 blend of pinot noir and chardonnay; L34): Light yellow-gold. Fresh citrus fruits, redcurrant and toasty lees on the fragrant nose. Spicy and precise, offering refreshingly bitter orange pith and cherry pit flavors that become fleshier and sweeter with air. Shows very good energy on the finish, leaving behind notes of smoky minerals and blood orange.

90

NV D. Henriët-Bazin Rose Grand Cru Brut

(50% chardonnay and 50% pinot noir, all from Verzy and Verzenay; L64): Light orange-pink. Lively, mineral-tinged red berries and tangerine on the fragrant nose. Taut, focused and pure, offering bitter blood orange and pear skin flavors and a hint of buttery brioche. The mineral quality comes back strong on the finish, which shows impressive energy and thrust.

91

